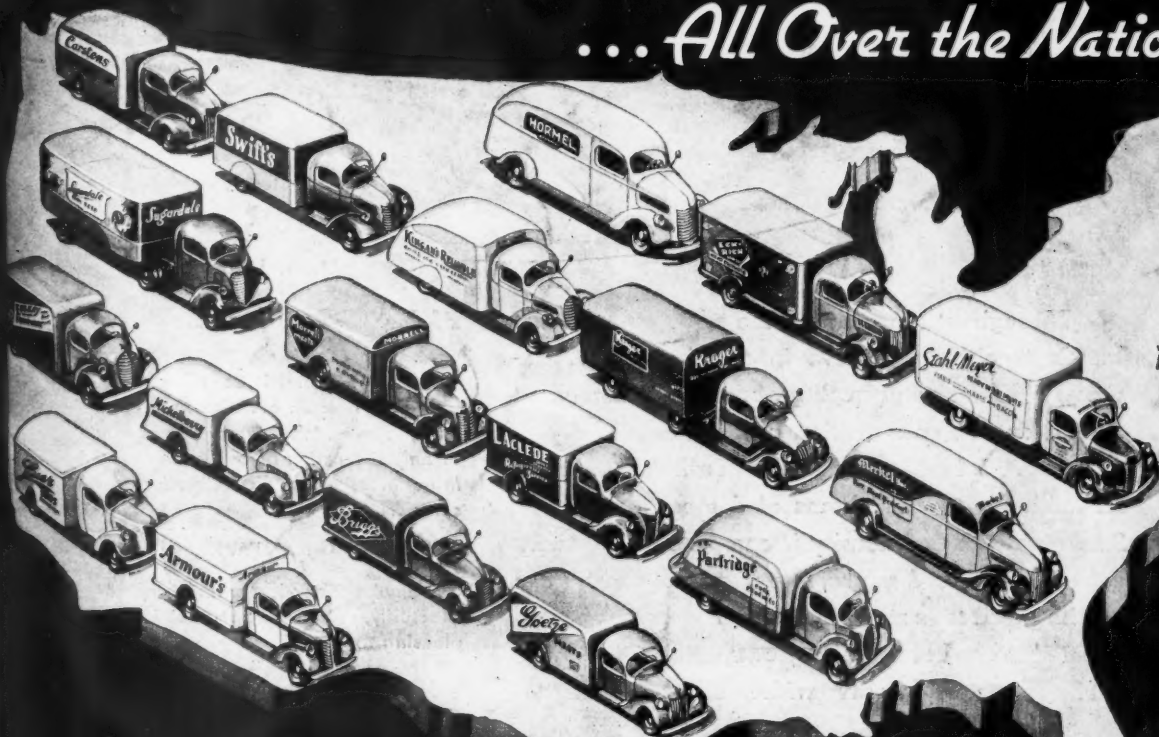


THE NATIONAL Provisioner

Leading Publication in the Meat Packing and Allied Industries Since 1891



*The Standard of the Meat Packing Industry
... All Over the Nation*



KOLD-HOLD MANUFACTURING CO.

429 North Grand Avenue

LANSING, MICHIGAN, U. S. A.

THE NEWS SPREADS...

Buffalo Smokemaster Saves in Smoking Time and Sawdust



For Stationary and Air Conditioned Houses

Throughout the country, the news spreads that Buffalo Smokemasters save in smoking time... improve the flavor and quality of the finished product... and cut the consumption of sawdust used by as much as 70%. Fully automatic, the Buffalo Smokemaster holds six to eight hours of dampened sawdust. Smoke volume and density is completely and easily controlled. Filtered smoke, free from soot and fly ash can be piped to as many as four stationary or air conditioned smoke houses. Write, today, for details... find out how you, too, can save with Buffalo Smokemaster.

PLANTS REPORT...

"We have used this machine for fifteen months and found it does a particularly good job on our air conditioned Smoke House. We have ample density at only a fraction of our former cost. In addition, we have acceleration and control."

George Kern & Son, Inc.
George W. Kern, Pres.

"Our Smokemaster is working very satisfactorily, and its performance is very pleasing to us".

Peters Packing Co., Inc.
E. E. Peters, Jr.

JOHN E. SMITH'S SONS CO., 50 Broadway, Buffalo, N. Y.
Manufacturers of a complete line of Sausage Machinery

Sales and Service Offices in principal cities



Buffalo

QUALITY SAUSAGE MAKING MACHINE

Watch out for these FIFTH COLUMNISTS!

PHOTOGRAPH BY HENRI H. DAVIS



FIFTH COLUMNISTS in the meat packing industry? Yes! Bitter *chlorides* and *sulphates* that are present in cheap, inferior salt. Here's how they spoil the cure.

The chlorides are so bitter that even a small amount present in the brine imparts a bitter, acrid taste to the meat.

The sulphates tend to clog the pores of the meat—

slow up penetration—and thus increase the chances of souring.

DON'T TAKE ANY CHANCES—be *sure* that the salt you use is pure—free from bitter chlorides and cure-retarding sulphates. You *can* be sure if you specify *Worcester Salt*.

Answers Every Specification for a Fine Cure Salt

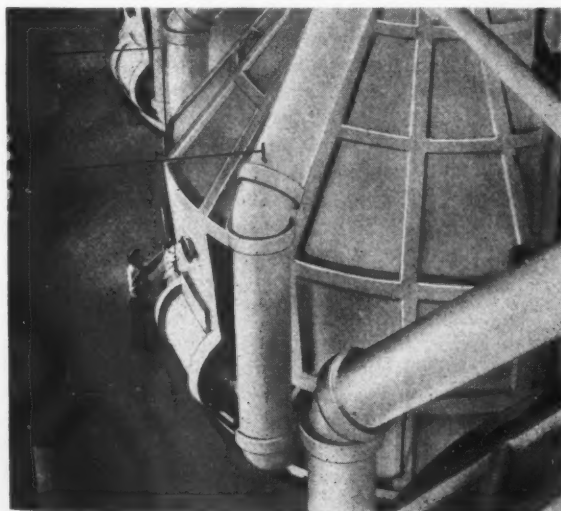
Worcester is a *pure* salt—free from bitter chlorides and sulphates. It is a *fine* salt—dissolves instantly, penetrates quickly and completely. Worcester gives meats a fine color for maximum *sales appeal*, and fine flavor for sure-fire *repeat sales*.

Don't trust good meat to poor salt! Standardize on Worcester and be sure of uniformly fine color and flavor.

WORCESTER SALT CO., 40 WORTH ST., NEW YORK, U. S. A.

WORCESTER SALT

Worcester Salt—the *quality* salt for meat-curing is refined at Silver Springs, New York, in these giant *quadruple* vacuum evaporators—the largest and most modern in the world. No wonder Worcester is America's quality salt!



THE NATIONAL Provisioner

Volume 106

MARCH 7, 1942

Number 10

Contents

	Page
EDITORIAL COMMENT	
"Where There's a Will—"	11
The High Price of Parity	11
NEWS HIGHLIGHTS OF THE WEEK	
Hog Price Exceeds Parity Plus	14
Important WPB and OPA Orders	14
Study Packer Sugar Allocation	14
Cabinet Smokehouse Is Versatile	15
Morrell's Four New Sound Films	12
Packers Support Bond Drive	18
1941 Per Capita Lard Use a Record	27
U.S.D.A. Sees Firm Stock Prices	40
Plant Operation Pointers	39
Up and Down the Meat Trail	20

Classified Advertisements, Page 44. Index to Advertisers, Page 46.

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DAILY MARKET SERVICE

(Mail and Wire)

E. T. NOLAN	Editors	C. H. BOWMAN
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The National Provisioner Daily Market Service reports daily market transactions and prices on provisions, lard, tallow and greases, sausage materials, hides, cottonseed oil, Chicago hog markets, etc.

For information on rates and service address The National Provisioner Daily Market Service, 407 So. Dearborn St., Chicago.

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Official Organ, American Meat Institute



Meat and Gravy

COMING ATTRACTIONS: Next week, that livestock story we promised you—"Champions on Hoof and Rail." It supports its points with some interesting photographs . . . Also, a valuable feature on what points to check on your trucks at 1,500, 6,000 and 18,000 miles to keep them going for the duration. Your technical man will appreciate a story, soon to appear, on recent research developments.

★ ★ ★

Canned hams have been flying through the air with the greatest of ease at a Buffalo meat packing plant but police have now put a stop to the acrobatics. It seems that some enterprising employees and outside help had been carrying canned hams to the plant's roof, tossing them to the ground at the rear of the building (which damaged them a bit) and would then load the meat into a car after dark. This proves there is very little in the world that's really new—thieving employees used the same scheme in a Chicago plant some time ago.

★ ★ ★

Apropos of the rumor that some British consumers don't know quite what to do with American luncheon meat, is the old story about the shipload of oranges wrecked on a desolate spot on the coast of Scotland. Some days after the shipwreck a traveller asked one of the coast's inhabitants how he had enjoyed the fruit which had washed ashore.

"Weel," said the Scot, "baked they were naw much, and even boiled they were naught a hungry mon'd hanker after."

★ ★ ★

Ceilings were *not* in effect in Hangtown, Calif., back in 1850 when a cafe menu listed the following prices: Hash, low grade, 75c a dish; hash, 18-karat, \$1; beef, wild steer, \$1; beef, tame from Arkansas, \$1.50; jackrabbit, whole, \$1.50; roast or fried grizzly, \$1; bean or oxtail soup, \$1. As a special inducement the cafe also offered "Square meals with dessert, \$3—payable in advance—gold scales at end of counter."

★ ★ ★

As a result of the public's belief that meat packing is a very efficient industry, packers are sometimes credited with real miracles. For example, an Eastern newspaper recently reported: "Big firms are equipped with mass production machinery by which hogs or steers can be put on the line and turned out in the form of porkchops, hides and beefsteak less than an hour later."



OUR COMPANY PACKS
ALL KINDS OF MEATS
AND MEAT SPECIALTIES

NATURALLY WE
GET MOST OF
OUR WRAPPING
PAPERS FROM
H. P. SMITH.

EMERGENCY DIFFICULTIES?

If you are worried about paper service, paper shortages, or any other paper problems why not put them squarely up to us? If the war has cut off supplies of the paper you have been using, perhaps we can recommend an equally serviceable alternate. Tell us your problem.

It's no lucky accident that nearly every leading meat packer uses HPS Papers. It just didn't happen, either. The reason HPS enjoys the patronage of so many meat packers is: HPS has *earned* their confidence and friendship through strenuous years of cooperative endeavor... years of conscientious hard work in developing and supplying better and better papers for wrapping and protecting meats, at low cost.

HPS gave the packing industry STA-TUF... the wet strength paper that packers needed so urgently to protect fresh pork at low cost. HPS introduced PACKERS OILED WHITE, FRESHWRAP, FREEZER-WRAPs, and many other papers specially-processed to do specific jobs better, and at reduced cost. When further-improved papers or cost-cutting materials for wrapping are discovered HPS will present them, too, as it has always done in the past.

If you haven't tried HPS Paper as yet, you owe it to yourself and your company to investigate *now*. The HPS line includes papers for every meat packing product... just tell us what you wish to wrap and protect... we will do the rest.

Consult Us About Wrappings for Your Government Contracts

A Sure Sign



of Good Paper

H. P. SMITH PAPER CO.

5001 WEST SIXTY SIXTH STREET

CHICAGO

WAXED, OILED and WET-STRENGTH PAPERS



Rumors keep the lights burning

ONE of the big jobs of Armstrong's engineers these days is to quiet unfounded rumors and give authentic information about the cork situation. To get the facts, get in touch with "insulation headquarters," the nearest Armstrong office. Every Armstrong engineer is ready to work early or late to help you get the information you need without delay.

What are the facts about cork deliveries? There are restrictions, but many orders are of the type or size that can be filled immediately. On some other types of orders corkboard and cork covering can be obtained although delayed shipment may be necessary. If no corkboard can be supplied under existing

government restrictions, or if you can not wait for delivery, an Armstrong engineer will gladly help solve your insulation problem with another material.

In any case, whatever your insulation problem, call on the Armstrong engineer for help. He has a large and valuable fund of information at his fingertips. Back of him lie the accumulated skill and experience of the Armstrong Cork Company—nearly forty years of practical work, field observation,

and laboratory research. The benefits of that experience are available without cost or obligation to all who bring their problems to "insulation headquarters."

Don't let rumors keep you from getting what you need. Get authentic information about corkboard and cork covering from your nearest Armstrong office or distributor; or write Armstrong Cork Company, Building Materials Division, 952 Concord St., Lancaster, Pennsylvania.



ARMSTRONG CORK COMPANY

Insulation Headquarters

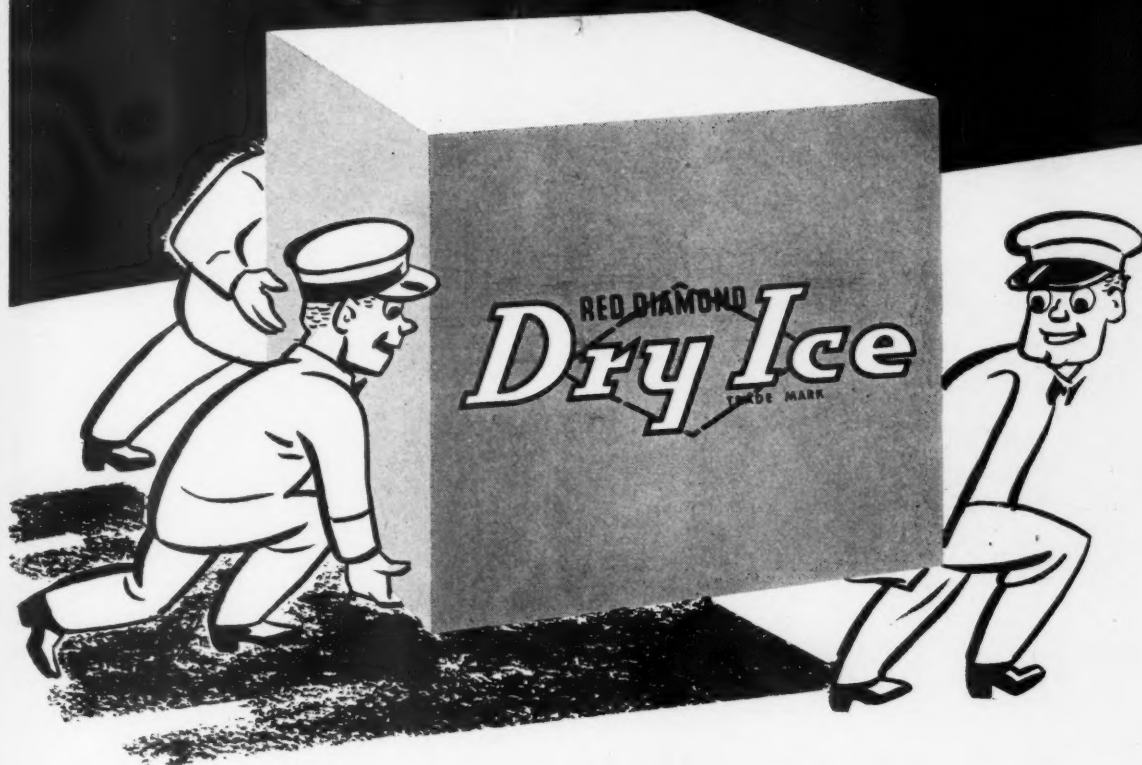
CORKBOARD ★ CORK COVERING ★ FIBERGLAS* ★ TEMLOK ★ INSULATING FIRE BRICK
*Reg. U. S. Pat. Off. O.-C. F. Corp.

YOU CAN

Eliminate

TRANSIT ICING
COSTS *and* DELAYS

ASK "LIQUID" FOR FULL DETAILS . . .



Every packer far enough from any part of his market to require re-icing shipments in transit can profit through a talk with the "Liquid" Man on the record of Red Diamond Dry Ice in cutting delays and costs for shippers of perishables. By drawing on the experience and facilities of the "Liquid" Engineering Staff, he can provide specific data on potential payload increases, greater saleability of meat when dry ice supplements water ice as a booster refrigerant, and other points of major interest to traffic men and shippers. Check and mail coupon today.



THE LIQUID CARBONIC CORPORATION

3110 South Kedzie Avenue, Chicago, Illinois

Branches in 37 Principal Cities of the United States and Canada
London, England Havana, Cuba

A NATIONAL NETWORK OF SERVICE

66 Producing Plants and Distributing Points in United States, and 6 Plants in Canada make Red Diamond Dry Ice easy to get . . . assure you a fresh, economical product wherever and whenever you need dry ice.

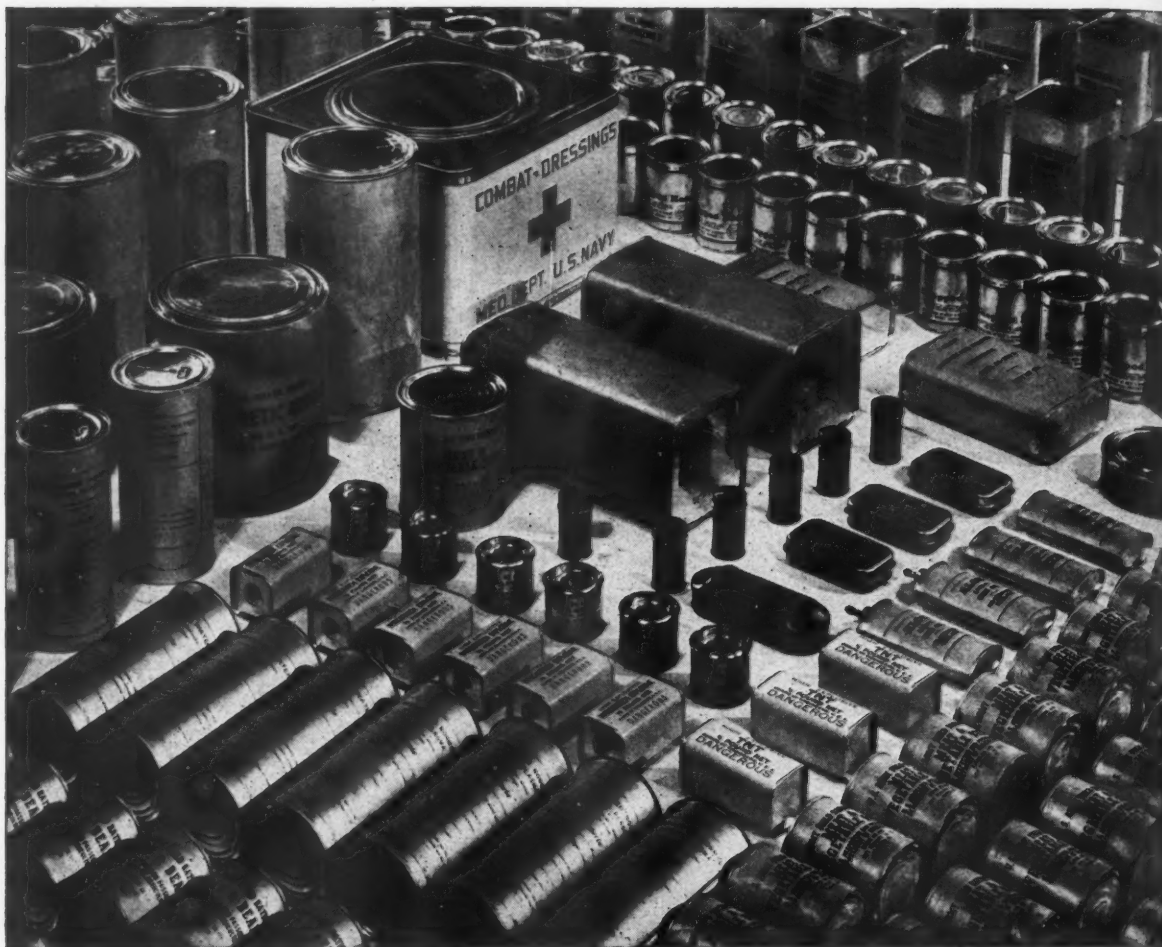
The Liquid Carbonic Corporation,
3110 S. Kedzie Ave., Chicago, Ill.

() Have representative call. () Send latest bulletin on Red Diamond Dry Ice in Railroad Car and Truck Refrigeration; () Send Directory List of Red Diamond Icing Points.

Name _____

Address _____

City _____ State _____



SOME "NON-SECRET" WEAPONS

THE AXIS WOULD LIKE TO HAVE

Study the Labels on the cans and packages in the picture above.

On some of them, you'll notice "Army Sliced Bacon, Canned . . . U. S. Marine Corps Field Ration D . . . U. S. Army Meat and Vegetable Hash . . . TNT Dangerous, Corps of Engineers."

There's a container for dried human blood in the picture, too. For transfusions in the field. Another to house a delicate motor on anti-aircraft guns.

And while you'll be interested to

know that these articles are some of the many defense items the containers for which are made by the can-making and packaging industries, their significance goes far beyond this simple fact.

For they are weapons. "Non-secret" weapons, if you will. And every country has them. *But the Axis would like to have ours.* Do you realize why?

The industrial resources that produced these "non-secret" weapons are the largest in the world. The Axis needs those resources.

It needs the men . . . the machinery . . . the skill . . . the research that make the quality and the quantity of these weapons possible. It needs the energy of the free, unregimented economy which produced these weapons.

We Americans can congratulate ourselves that the Axis hasn't these resources . . . that we—not the Axis—have built the greatest packaging and can-making industries in the world . . . that we are now using the sinews of these industries to resist aggression. American Can Company, 230 Park Avenue, New York, N. Y.

TRUE SALT FLAVOR...AS REFRESHING AS A DRINK FROM THE OLD OAKEN BUCKET

Another Important Diamond Crystal Advantage

Why Packers are interested in Diamond Crystal's truly refreshing flavor:

The true function of salt is to cure meats and develop their natural flavor—not to make them taste salty. Although you want to use enough salt to preserve your products properly without making them too salty, have you been able to accomplish this seemingly impossible task?

Among our customers are successful packers who solve this problem by standardizing on Diamond Crystal—salt that's so pure it's really refreshing—never sharp, never brackish!



**MAKES GOOD FOOD
TASTE
BETTER!**



May We Help You?



• Are you using the right grade and grain of salt? ... the right amount? ... and is it meeting your requirements 100%? Are you having production troubles that might be traceable to salt?

If you wonder, why not let an experienced member of our Technical Service Department eliminate the guesswork? Just write to: Director, Technical Service, Diamond Crystal Salt Co., Inc., St. Clair, Michigan. Our 50 years' experience in the salt business is at your command.

DIAMOND CRYSTAL Alberger **SALT**
Process

What's the
Biggest Sales
Point in
**SMOKED
SAUSAGE?**

It's having
Sausage at the
**PEAK OF
FLAVOR!**

**Better Flavor —
Because Armour's
Natural Casings
Permit Great
Smoke Penetration**



SMOKE PENETRATION is what gives sausage the rich, tangy taste that customers like. That's why you should use Armour's *Natural Casings*...because they permit the fragrant smoke to penetrate to the meat... producing that "come-again" flavor!

Of course, better flavor isn't all you

get with Armour's *Natural Casings*—these casings have *strength* to resist breakage... *elasticity* that keeps sausages plump and fresh-looking... and there's *variety* for every possible use!

Next time you order casings, try Armour's. You'll agree that these are the finest casings you've ever seen!

ARMOUR'S NATURAL CASINGS

"Where There's a Will . . ."

THE government wants total hog slaughter of 83 million head this year and kill in the neighborhood of 100 million hogs in 1943. Some packers are concerned about the ability of the industry to handle this abnormal volume, particularly the hogs which will come to market during the winter months of 1943 and the spring of 1944.

If the hogs are raised it will be the job of the meat packing industry to slaughter and cut them and process the meat. It is proper to consider now how to handle the hogs of the 1943 crop, but this is not the time to spread any doubt about the ability of the industry to carry any load which may be imposed on it. These are times when the impossible is not thought about, much less talked about, for the impossible is being done every day. Machines, plants and whole industries have a certain flexibility. The results that can be obtained from them in extremity can never be exactly defined.

During the hard times many business enterprises proved their flexibility by operating at lower costs than had previously been thought possible. Bedrock expenses were reduced below bedrock because they had to be. Now, in the war emergency, production is reaching new highs which would previously have been considered impossible. Our plants are turning out unfamiliar goods like anti-aircraft

guns and aerial bombs with the smoothness and precision with which they once made radios and tractors.

Reporting on the achievement of the machine tool industry to date, *Nation's Business* cites a mass of facts on the miracle of production. One company has developed an automatic thread grinder which performs in one-half minute operations that formerly took 20 minutes. Tooling improvements in recent months have reduced by one-half the number of hours required to build a war plane. Shells produced in the last war at the rate of 18 or 20 per hour are now rolling off the production line faster than one per minute, dwarfing previously established records.

The war production industries have no monopoly on brains. No packer can know his plant's ultimate capacity until he has done everything possible with all the means at his disposal. Next winter and the spring of 1943, when hog marketings will be much above normal, will provide a test of the industry's productive capacity and its ability to handle overloads. Fundamental weaknesses in physical equipment, methods and processes will show up then—in plenty of time to correct, improve and plan for the heavier load which the industry will willingly assume in handling the larger 1943 crop.

The High Price of Parity

IF, as high administration officials warn, legislation prohibiting sale of government-owned stocks of feed grains below parity results in a substantial increase in meat prices and a \$1,000,000,000 increase in the nation's food bill, then it is about time for the "friends of agriculture" to stop and consider the possible high price of parity.

Parity is an agricultural rainbow's end—a statistician's estimate of an ideal relationship between prices farmers receive for their products and farm living and operating costs. As such, it is not of direct interest to the meat packing industry, although packers may often wish that some government agency showed concern over the adequacy of returns in this industry. However, the farm bloc's program does add another uncertainty to a meat price and supply situation which is already confused.

OPA intimates that pork price ceilings are coming soon, the FSCC won't buy at prices above the level of January 29 purchases and the Secretary of Agriculture says hog prices must be controlled. Yet, in case feed grain values are increased, it is doubtful if any ceilings based on present levels would be sufficiently high to encourage the tremendous hog

production desired by the government. Any attempt to forecast the future situation of an individual packing company or the industry, or to plan future operations, is almost hopeless under such conditions.

The trouble with any plan to aid a specific group by "jacking up" certain prices, and this applies to the inflation of feed grain prices to parity levels, is that the line forms at the foot just as fast as it is paid off at the head. Agriculture gets its just due, then come labor and capital and (maybe) salaried workers and the professions and services. By the time the latter's salaries, etc., have been adjusted to the new cost and price levels, agriculture finds that parity is actually sub-parity.

Parity will prove to be an expensive luxury for agriculture if its achievement means:

- 1) That the inflation abetted by it, spiralling up and up, "puffs up" land values and the financial structure of agricultural regions as they were during the last war;
- 2) That the rest of the nation's population becomes convinced that farmers are grabbing without regard for the rights of others.

California Wants State Meats Accepted by Army

California authorities are continuing their fight to obtain acceptance of meats processed in state inspected plants by the U. S. Army and Navy. The armed forces now buy only from plants operating under federal meat inspection.

Dr. C. U. Duckworth, administrator of the California Division of Animal Husbandry, has sent a report to federal officers in San Francisco and Los Angeles outlining the state's case. He said that total kill in all state inspected plants in California during 1941 was 220,000 head under 1940, while slaughter in federally inspected plants increased almost 100,000 head over that during 1940.

"California state inspected packers," Duckworth said, "actually are losing much business because of the requirements for military consumption. . . . the present requirement for inspection by the federal bureau is detrimental to local packers in the state because it prohibits them from supplying military needs."

He pointed out that predictions that the influx of defense workers into California would lead to increased consumption of state inspected meats had not come true; consumption of state inspected meat actually declined in 1941 in spite of an increase of 500,000 persons over the 1940 population.

Dr. Duckworth recalled that the New York State Trichinosis Commission had reported that California's is the only sound state inspection system, and he declared that state laws follow federal regulations as closely as possible. He said that California packers and government men are proud of the state meat inspection system and that refusal of federal military authorities to accept its meat is regarded as a reflection upon a state service which enjoys a very favorable reputation.

ICC Allows 3 Per Cent Increase in Meat Rates

Rail carriers will be allowed to raise their freight rates on fresh and cured meats, edible packinghouse products (except canned meats), hides, inedible products and livestock by 3 per cent under the Interstate Commerce Commission's decision in Ex Parte 148 which was issued this week. New rates will take effect as soon as the railroads publish tariffs and will continue in effect for the duration of the war and six months thereafter.

The railroads will be allowed to increase their rates on most other commodities 6 per cent and have been authorized to make specific raises on coal and coke. Carriers will be permitted to increase charges for accessorial and special services by 6 per cent, but protective service against heat and cold is excepted.

MORRELL "Goes to Town"

WITH 4 NEW
SLIDE FILMS



THE illustrations on the opposite page are of activities familiar to every meat packer and sausage manufacturer. They summarize the panorama of operations through which healthy animals from America's rich farms are converted into tasty, nourishing steaks, hams, sausage and other products for the nation's tables.

The point of particular interest about these photographs is that they were taken at the direction of one of the country's leading meat packing organizations—John Morrell & Co.—to be used in sound slide films for presentation before the company's sales personnel. These four excellent films give a general picture of the organization and its executives, including T. Henry Foster, president (above), and take the spectator behind the scenes to illustrate the company's efficient handling of beef, pork and sausage operations.

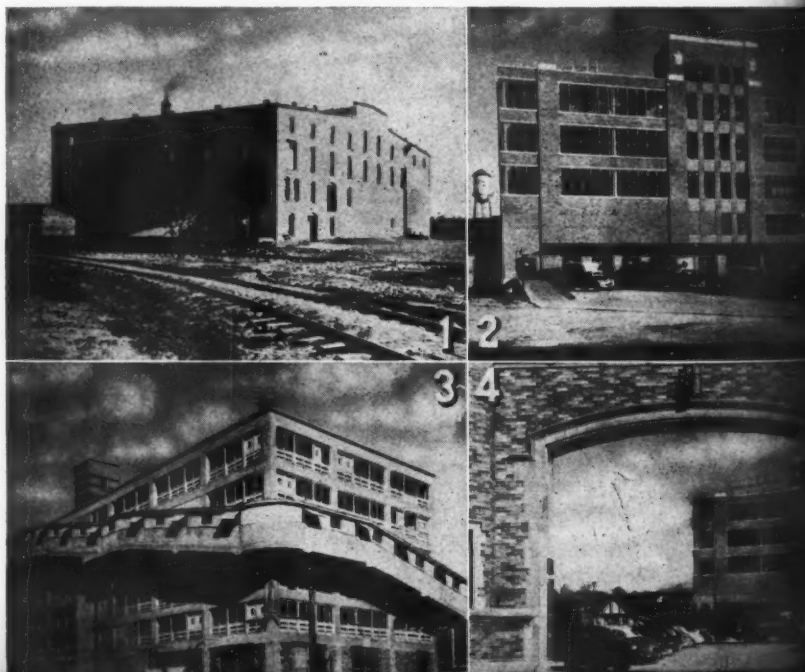
Logically arranged, clearly narrated and notable for the high quality of photography employed, the films have

proved highly successful in getting valuable merchandising information across to Morrell salesmen and enhancing employe morale. No employe could witness the four 15-minute presentations without taking added pride in the company's sturdy growth and in its highly prized reputation for quality product and fair dealing.

Entitled "And This Is Morrell's," "Mr. Ham Goes to Town," "Here's Tonnage for You" and "Time for Sausage," the Morrell films were produced by the Chicago Film Laboratory, Chicago.

DEPICT MORRELL GROWTH

These building scenes, taken from the four new Morrell sound slide films, illustrate the expansion of the company's operations: 1.—The original Morrell plant. 2.—Building 27-B, six-story unit added to Ottumwa plant in 1941. 3.—Famous "hog hotel." 4.—The 100-year arch, erected in 1927 when the company observed a century of progress and 50 years at Ottumwa.

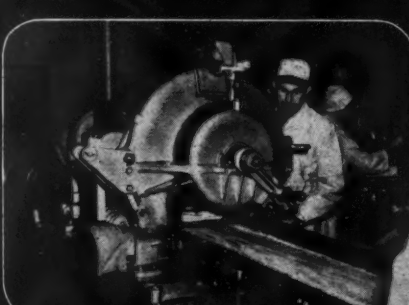
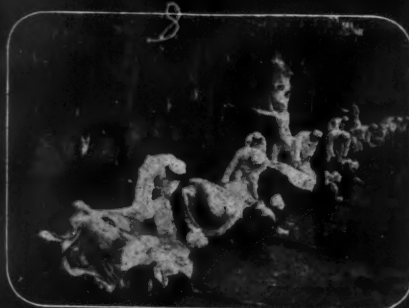


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Important Orders of the Week by WPB and OPA

RECENT orders by the War Production Board and the Office of Price Administration which affect the meat packing industry, including one on hog beater belts and another on pipe fittings, are summarized below:

RUBBER.—Under an order restricting the use of crude rubber in specific articles, WPB will allow manufacturers to use up to 80 per cent of average monthly consumption during the 12 months ended March 31, 1941, in making hog beater belts. On a long list of other rubber products, which are used to some degree in the meat packing industry, WPB has established the rate of consumption of crude rubber variously, as: belt splicing and repair material, 125 per cent of base period; high pressure hose, 125 per cent; sanitary hose, 80 per cent; fire and mill hose, 40 per cent; automotive parts, 75 per cent, etc.

PIPE FITTINGS.—Production of gray cast iron, malleable iron, brass or bronze pipe fittings (except hydraulic or high pressure fittings) not conforming to a simplified schedule of sizes and standards was halted on March 1 by WPB order. Under this program the number of types of fittings in current use will be reduced from 8,500 to less than 3,000.

CHLORINE.—After delivery of chlorine for sewage and water treatment, producers will be allowed to fill other demands for chlorine or products containing available chlorine (on WPB authorization) on the basis of preference ratings given the different types of users. Food processing plant sanitation has been given a rating of A-6.

COAL.—All coal dealers—retailers and wholesalers physically handling bituminous, anthracite and lignite—have been asked by OPA to maintain prices no higher than those prevailing during the December 15-31, 1942 period. The only increases permitted are those to cover additional costs of ocean freight, war risk and marine insurance actually incurred for coal transported via tidewater to Atlantic Coast ports. Dealers excepted are marketing agencies and concerns acting as mine agents who do not physically handle the product.

CONTAINERS.—WPB containers branch has pointed out that its November, 1941 changes in specifications (lighter weight) for paperboard shipping containers were not intended to establish maximum thicknesses for the materials used. Wherever a stronger corrugated or solid fibre box board is needed, it should be used regardless of the minimum specifications.

TRUCKS.—The ban on sales and deliveries of 1942 model light, medium

and heavy trucks and truck trailers has been extended to March 8. WPB reports a rationing program is being worked out and will go into effect on March 9. WPB has also prohibited further construction of medium trucks after completion of February quota. The only kind of trucks for which continued production will be permitted are those having a gross vehicle weight of 16,000 lbs. or more.

SUGAR.—Refiners, importers and distributors have been ordered by WPB to deliver sugar to canners or packers only upon certification that they will begin using the sugar within 45 days of the date of delivery.

Hog Price Exceeds Parity Plus; Pork Price Ceiling Near

AT mid-February, when the average price of hogs at Chicago was \$12.85, the farm price of hogs (\$11.64) was equivalent to 110 per cent of parity, according to the U. S. Department of Agriculture. Thus, assuming that the farm-Chicago-parity price relationship has been maintained, ever since mid-February the price of hogs has been at or above the level at which the Office of Price Administration can establish ceilings on pork products under the Emergency Price Control Act.

While the OPA has not established ceilings on pork products to date, it can undoubtedly do so at any time as the average price of hogs at Chicago remains above the \$12.85@12.90 level. The OPA is not expected to issue any warning when it gets ready to establish ceilings on pork prices. It is reported that maximums will be applied to wholesale prices on primal pork cuts, in their fresh, frozen, cured and smoked state, based on packers' price lists of a given date or period.

Average farm price of beef cattle on February 15 was \$9.93 and, being considerably above the level of December 15 (\$9.38) beef prices were also eligible for ceilings under the price control law.

Average farm prices of livestock on February 15, January 15 and December 15, with the parity prices for January and February, were as follows:

	AVERAGE FARM PRICE			PARITY	
	Feb. 15, per cwt.	Jan. 15, per cwt.	Dec. 15, per cwt.	Feb. 15	Jan. 15
Hogs	\$11.64	\$10.55	10.21	10.58*	10.54
Cattle	9.93	9.77	9.38	7.64*	7.61
Calves	12.05	12.14	11.22		9.86
Lambs	10.48	10.30	9.86		8.87
Corn†766	.727	.669	.945*	.937

*Estimate. †Per bushel.

Corn-hog price ratio on February 15 for the United States was 15.2 compared with 14.5 on January 15 and 12.8 on February 15, 1941. For the North Central states the February 15 ratio was 16.3 against 15.2 on January 15 and 14.1 for February 15, 1941.

Sugar Allocation Among Packers Is Now Under Study

WASHINGTON.—Dissatisfied with the present method of determining sugar quotas for packers on the basis of 1941 consumption, officials of the sugar branch, food and food products division, industry operations division of the War Production Board, are now seeking a more practical and effective plan.

Under the present plan, packers are allowed to purchase a percentage of the amount of sugar they consumed in 1941—the March quota, for example, is 80 per cent of their March, 1941 consumption. This method of allocation does not make proper provision for increased kill due to increase of the livestock available, nor does it recognize the fact that some packers are faced with tremendous population increases in their sales areas due to factory enlargements, etc., while others have lost much business through the closing of non-essential industries.

One plan suggested would set up in each plant a permanent sugar inventory from which sugar would be taken by the packer. He would then be allowed to replace sugar used on the basis of predetermined production figures. For example, if a packer's production figures on a certain type of ham called for 10 lbs. of sugar for every 100 lbs. of ham produced, he would be permitted to purchase 10 pounds of sugar every time he proved production of 100 lbs. of ham.

This plan would require much detailed information and checking, since products involving the use of sugar would have to be listed by categories, and a separate study made on each. Packers—in order to get the plan established at their plants—would have to show definite steps taken to reduce the amount of sugar used in their various formulas.

The American Meat Institute, the Eastern Meat Packers Association, and several of the large packers are making surveys to help in the establishment of a workable plan. The sugar branch will welcome any suggestions on the subject.

OPA STREAMLINED

Six major divisions were created in the Office of Price Administration this week to facilitate the work of the price and rationing agency. The new divisions are food and apparel, industrial materials and equipment, general products, fuel, rent and rationing. The head of each section will have full authority to handle specific problems arising from the war effort and each will be responsible to Leon Henderson, the price administrator.

Cabinet Type House Is Convenient Tool for Expansion

By E. A. BAILEY, Application Engineer
Carrier Corporation, Syracuse, N. Y.

• This article is designed to aid meat packers and sausage manufacturers to overcome smokehouse bottlenecks. The type of smokehouse described is not new, having been installed in many meat plants during the past several years. However, there are still many smaller packers who apparently do not appreciate its advantages from production or installation standpoints. The information given here will enable the reader to evaluate this equipment in relation to his own operation methods and needs.

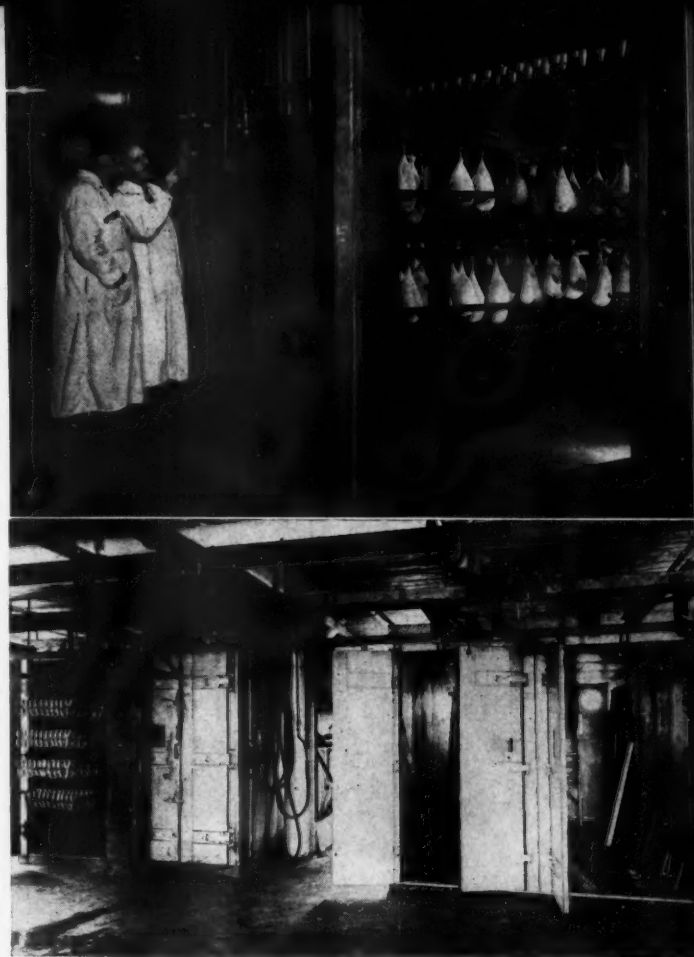
The data will be particularly helpful to the meat processor faced with the necessity of expanding smoking capacity quickly. The cabinet type house can be installed in practically any location within a plant with little or no preliminary building construction or alteration. Additional unit houses can be added readily as processing requirements require.

DEMAND for smokehouse processed meats is expected to increase considerably faster than total meat demand as the U. S. Army expands. This is forecast by meat consumption figures. The average civilian uses 140 lbs. of meat annually, of which 35 lbs. is smokehouse processed. The service man consumes 257 lbs. annually, of which 82 lbs. is similarly processed. The ratios to total yearly meat requirements are 25 per cent and 32 per cent, respectively.

Not only will more meat be needed as the army grows, but more of it will be smokehouse processed. The reason is that more of the meat must be transported for considerable distances and kept for long storage periods. As a result, one of the principal problems some meat packers may be up against soon is that of a smokehouse bottleneck.

The cabinet type smokehouse provides a way for the packer with conventional houses quickly and economically to meet the need for increased smokehouse capacity. As illustrated in accompanying photos, this type of smokehouse can be installed on existing floors. No building construction is required; no pits are needed beneath the house and ventilator shafts are not used. Furthermore, there need be no insulating of building walls, because the cabinet smokehouse has insulated panels. It occupies small floor space and leaves floors above and below free for other uses.

Sectionalized construction facilitates quick assembly on the job and permits installation of several houses side by



INSTALLATIONS OF CABINET SMOKEHOUSES

TOP.—Cabinet smokehouse installed on concrete floor. Note instruments for controlling and recording temperature and humidity. **BOTTOM.**—Two cabinet smokehouses with passageway between. One house is being assembled. **LOWER LEFT.**—Working parts. Operations are described in accompanying story.

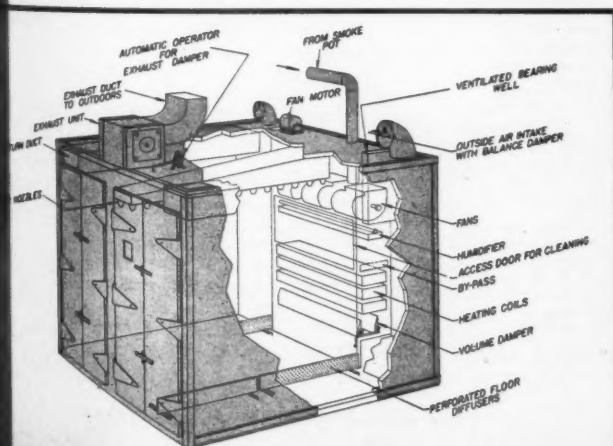
side or end to end. This arrangement is flexible; it is possible to increase or decrease the number of houses in a group at will.

A typical installation of the cabinet type smokehouse permits operation 24 hours per day on several different kinds of product, giving maximum production per smokehouse. For example, a typical cabinet smokehouse, 10 ft. wide by 18 ft. long by 9 ft. high, will handle, in one load, 3,600 lbs. of bologna, 1,500 lbs. of franks, 5,200 lbs. of bacon or 6,600 lbs. of ham. A typical schedule for a 24-hour period is 1,500 lbs. of franks smoked, cooked and showered in 2 hours, 3,600 lbs. of bologna smoked in 4 hours and 6,600 lbs. of ham smoked and tendered in 18 hours. Thus, total capacity of this smokehouse is 11,700 lbs. of product per 24 hours.

There are other features of importance. Some products normally cooked in other ways can be finished in the smokehouse, releasing cookers for other purposes. Also, some of these cabinet houses are equipped with cold showers to chill product quickly after cooking.

The cabinet smokehouse saves considerable labor when schedules permit because some cooking and showering can be done in the house after smoking has been completed and without handling product between these operations. Elimination of the time and labor of turning trees or moving product during the smoking operation also is an advantage. It is estimated that the average smokehouse operator can satisfactorily handle four times as much product in cabinet houses as in conventional type houses.

(Continued on page 23.)



**MORRELL PACKING NEW
DEHYDRATED DOG FOOD
IN METAL-TOP CARTON**

John Morrell & Co. reported this week that it had solved the packaging problem which arose when the War Production Board ordered that no more tin cans be used for packaging dog food.

A new dehydrated Red Heart dog food will be packaged in fiber cartons sealed with bonderized plate at either end. The new cartons closely resemble the cans formerly used, both in size and appearance.

"We have had to overcome numerous difficulties in making the change," said

T. Henry Foster, Morrell president, "but we've surprised ourselves by developing a food which the dogs like even better than the original product. Now we know 'there'll always be a Red Heart.' It is an advantage for us and for the government, which can now use the tin to make more bullets and shells for American guns."

The food value of one carton of the dehydrated dog food is equivalent to two and one-half cans of the canned dog food formerly manufactured by the company. Its basic ingredients are edible meats, examined and passed under federal supervision and prepared in an establishment operating under federal meat inspection.

Company officials said they will continue to manufacture the "rotating

diets A, B and C, containing beef, fish and cheese. The dehydrated dog food has been tested and approved in numerous kennels and laboratories and is ready-to-serve with the addition of a small amount of water.

Mr. Foster said that newspapers will form the backbone of a substantial advertising campaign that will promote the dehydrated Red Heart dog food. The newspaper schedule will be supplemented by other media.

HIGH COST OF BRUISING

Ten to 13 million dollars annually is the cost of waste resulting from the death and crippling of meat animals in transit and from bruising in general, the American Meat Institute points out in a recent pamphlet on conserving the nation's meat supply by handling livestock carefully. Marketing practices that reduce waste to a minimum are urged to make the program effective.

It is pointed out that this is an unnecessary burden to the industry. Approximately one-fourth of the total loss is on deads and cripples. Three-fourths of the total loss is from bruises, not usually detected until after slaughter.

Those not directly connected with the packing industry cannot visualize how great the loss from bruises is. However, bruising occurs all along the line; on farms, in transit, at public markets, and to some degree in the packinghouse. There is less bruising on the premises of the packing companies than elsewhere because packer officials know how much damage is caused by rough handling and give their employees explicit instructions to use every possible care to avoid bruising.

If producers are careful and always insist upon having good truckers; if the railroads will improve still further their equipment and methods, and if all stockyards handlers will exercise greater care, the nation's edible meat supply will be substantially increased and produced at less cost to the benefit of everyone.

FLASHES ON SUPPLIERS

CARRIER CORPORATION.—Under a new marketing plan designed to expedite the handling of Carrier Corporation's increasing war business, simplify field operations and bring closer cooperation between dealers and branches, the United States, east of the Rocky mountains, is divided into three districts: eastern, western, and southern. James A. Bentley, vice president of Carrier, becomes head of the eastern region; Arthur P. Shanklin, recently elected vice president, heads the western region; and O. W. Bynum has charge of the southern region as manager. Headquarters for the eastern region will be New York; the central region, Chicago; and the southern region, Dallas.

At Your Service

● Exactly the right machine for your needs... and the experience of a man who knows slicing problems of the packing industry—these are at your service through the U. S. Slicing Machine Company.

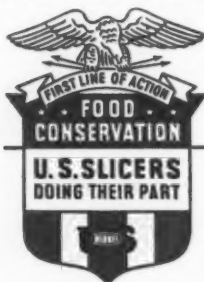
Now is the time to gear your plant for maximum production with maximum economy. Speed, economy and efficiency are the demands of the day and for the duration of the present emergency. You can meet these demands with U. S. Heavy Duty Slicing Equipment. Our specialist will be glad to assist you at no obligation. Check into the profit-making ability of U. S. Slicers. Records show lower labor costs for slicing and packaging bacon, on regular production schedules, in large and small packing plants. Ninety per cent of the entire packing industry of the United States uses U. S. equipment; we can furnish testimonials from this large percentage of the business to prove that you, too, will profit with U. S.

EARL HILL

The services of our nationally known expert on packing house slicing are at your disposal no matter where you are located. Mr. Hill has been with U. S. for 29 years and has been closely associated with the packing industry for 37 years. He pioneered in heavy duty slicing and today is recognized as an authority in this field. He will gladly survey your present slicing and packaging operations. His experience is at your service.



This emblem symbolizes the important part played by U. S. Slicers in war... is one of the means used by this company in spreading the gospel of food conservation.



FOR FULL PARTICULARS

**Write U. S. SLICING MACHINE CO.
Dept. NP-3 LAPORTE, INDIANA**

Maple Sugar



About the middle of March, when the snow is still deep in the northern woods, a truly American industry starts running. The tapping of maple trees was the chief source of the American Indians' sugar supply. Yankee settlers learned the art from the Indians.

Although modern methods have been introduced, the aura of romance and adventure still rests with the traditional Vermont farmer—stalwart symbol of American independence and liberty. When cold nights are followed by warm days, he is out in the woods boring holes in the trees. Each hole is no deeper than 3 inches. Into this he inserts a metal spike which fits loosely so the sap can flow around it, and to the end of the spike he hangs a bucket.

The tree tapper may have to wait days or even several weeks until the clear fluid begins to drip off the end of the spike into his bucket. It always drips, never runs, but the drops may come in rapid succession, as many as 100 per minute.

Buckets must be cleared every day. If the sap is allowed to stand it loses its quality. For this purpose a strong-pulling, old-fashioned team of horses is better than a truck. These animals must pull a sledge equipped with a big wooden tub through the rough woods, up and down hill, across thawing brooks, close to each tree in the woods where the bucket is suspended.

When the sap is collected in this way

it is taken to the near-by sugar house.

This is usually a modest shed with a storage tank on the outside. From this tank the syrup is piped into a heavy, iron, rectangular pan that occupies the whole length of the shed. This pan may be as wide as 6 feet and as long as 24 feet, with a depth of 8 inches. It rests on a heavy foundation, provided with iron doors and draft control. In this the fire roars from end to end of the vat.

The sugar house is equipped simply to boil off the moisture in the sap. Fresh sap averages 95 per cent water, leaving 5 per cent sucrose (sugar-in-solution). The percentage of sucrose varies with every tree. Lucky the farmer who finds his trees yielding 5 per cent. He has to boil only half as many gallons to achieve the same amount of maple syrup as his neighbor whose trees yield 2½ per cent. Further boiling reduces the syrup to maple sugar.

The sugar maple, a native American tree found nowhere else in the world, is almost the only species producing sap with its rare quality of flavor. Vermont leads in the production of maple syrup. Next to that state in the order of importance are New York, Ohio, Michigan, Pennsylvania and New Hampshire. No one plants groves of maple trees or cultivates them especially for their sugar production. Maple syrup is nature's own gift. To tap it out and boil it down is a picturesque industry.

Patapar defends your food

To help keep America healthy and strong, Patapar Vegetable Parchment serves a vital need.

Protecting your MEATS



Sausage, like many meats, has a high content of fat and moisture. So the wrapper that protects it must be both insoluble and grease-resisting. Patapar is both!

Protecting your FISH



Thanks to Patapar, filets can be packaged without the wrapper falling to pieces. For Patapar withstands the moisture and resists the natural oils of the fish.

Protecting your BUTTER



Patapar guards flavor and freshness of butter. Doesn't impart that "papery" odor or taste.

Patapar's wide usefulness is the result of five unique features. It is insoluble, grease-resisting, odorless, tasteless, boil-proof.

Today food and defense needs are taking our capacity output. Nevertheless now is a good time with an eye to the future to consider what Patapar can do for you.



Look for this Keymark on food wrappers

PATAPAR

Vegetable Parchment

Paterson Parchment Paper Company

Bristol, Pennsylvania
West Coast Plant: 340 Bryant St., San Francisco
Branch Offices: New York, Chicago

Headquarters for Vegetable Parchment since 1895

☆ PACKERS SUPPORT BOND DRIVE ☆

MEAT PACKERS and sausage manufacturers in all parts of the nation are lending sturdy support to the U. S. war effort through the purchase of defense savings bonds and stamps. Numerous companies in the field have adopted the convenient payroll allotment plan for employees.

John Morrell & Co. has been cited by the Treasury Department for its promotional efforts in behalf of the national defense savings program, T. Henry Foster, president, announced recently. Mr. Foster revealed that newspaper and magazine advertisements of the company, as well as all its radio programs, devoted part of their message to encouraging the sale of defense bonds and stamps.

James Henry Packing Co., Seattle, and the Brooks Bologna Co., Lebanon, Pa., are among the firms which have adopted the payroll allotment plan. Harry E. Weddle, manager of the Brooks organization, recently reported that the firm's 23 employees had subscribed 100 per cent to the program.



Even the industry's youngsters are stepping into the program to whip the Axis. Gary Burch Barnett, age 2½, whose father is a salesman for a meat packing firm in Louisville, Ky., already has three \$25 defense bonds and is rapidly accumulating pennies, nickels and dimes to buy more.

At Oklahoma City, employees of Armour and Company are nearing 100 per cent participation in the payroll allotment plan, T. J. Dee, manager, announced recently. The plant has set a goal of at least 10 per cent of its total payroll to be devoted to bond purchases. At Birmingham, Ala., Armour plant and branch employees are already signed up 100 per cent for the 10 per cent payroll deduction.

Swift & Company's 191 employees at Boston have subscribed 100 per cent to the payroll allotment plan, T. H. Menton, district manager, announced on February 25. Further reports of 100 per cent participation by Swift employees come from Newark, Harrison and Port Newark, N. J., St. Joseph, Mo., Louisville, Ky., and Little Rock, Ark.

Come on, you packers and sausage manufacturers! The job is huge and the time is short!

LARD FOR MEXICO

The Mexican government-controlled Nacional Distribudora Reguladora S/A of Mexico D. F., similar in character to the Agricultural Marketing Administration, soon will take final shipment of the 7 million lbs. of refined lard ordered from American suppliers. The bulk of the lard is being shipped in tins, although some is going forward in tank cars. It is understood that the Mexican institution contemplates buying a total of 20 to 25 million lbs. of lard.



VICTORY LOAF

This specialty, reports Roger E. Franz, sausage maker, Detroit Packing Co., is a ham and cheese loaf with the cheese forming the "V for Victory." The loaf is said to possess plenty of eye and appetite appeal and serves as a reminder that victory is the nation's ultimate goal.

HEEKIN



CONTAINERS

SPECIALISTS IN METAL LITHOGRAPHY THAT HAS CONSUMER SALES APPEAL . . .

Attractive, colorful lithographed cans certainly create an impression of quality. Both dealers and consumers want merchandise packed in attractive containers. For years Heekin has served packers with lithographed cans for every requirement. Today Heekin personal service is ready to assist you in making your present can more beautiful . . . more attractive for the purchaser. Write for information.

SELL SHORTENING PROFITABLY IN METAL LITHOGRAPHED CONTAINERS BY HEEKIN

Heekin Lithographed Container successes in every field should convince you of the advantages of an attractive Heekin Lithographed Container in the shortening field in preference to a carton.

THE HEEKIN CAN COMPANY - CINCINNATI, OHIO



ENGLISH "HOT DOGS" ARE STUFFED WITH SHRIMP. RUSSIANS MIX MEAT AND CAVIAR. BUT THOSE LITERAL-MINDED CHINESE! IN CHINA A "HOT DOG" IS USUALLY DOG

DO YOU KNOW



EPICHRMUS, who thrilled theater goers about 500 B.C., was perhaps the first to write about sausage. One of his hits was entitled "Orya" or Sausage.



New Zealand is the world's No. 1 meat-eating nation. Per capita consumption there is 321 pounds a year. The United States ranks fourth with 154 pounds per person per year.

DO YOU KNOW how to give sales appeal to BOLOGNA?

Bologna, sausage and other ready-to-serve meats have appetite-whetting sales appeal when displayed in attractively printed Bemis Cloth Bags. Yes, sales go up, but that's only part of the

story. Bemis Cloth Bags save packing costs because they are so easy to fill. There is only one end to close...bottoms fill out readily. Write today for full information and free samples.

BEMIS BRO. BAG CO.

420 Poplar Street, St. Louis, Mo.

OFFICES: Boston • Brooklyn • Buffalo
Chicago • Denver • Detroit • East
Pepperell • Houston • Indianapolis
Kansas City • Los Angeles • Louisville
Memphis



Minneapolis • New Orleans • New
York City • Norfolk • Oklahoma City
Omaha • Peoria • Pittsburgh • Salina
Salt Lake City • San Francisco • Seattle
Wichita



Up and down the MEAT TRAIL

J. M. Schneider Dies; Was A Pioneer Canadian Packer

John Metz Schneider, 82, founder of J. M. Schneider, Limited, Kitchener, large Canadian meat packing firm, passed away at his home there on February 23. He had been in failing health for more than a year.

Mr. Schneider, recognized as one of the pioneers of the Canadian packing industry, entered the trade in a rather indirect way. While working in a button factory as a boy, he was recovering from a cut on the hand which temporarily interrupted his work when an acquaintance suggested that he begin making sausage. Buying a hog at the market, Mr. Schneider started producing Schneider's sausage and selling it from house to house. That was about 52 years ago.

The popularity of Mr. Schneider's sausage soon caused the thriving business to outgrow the original "plant," which was located in the founder's home. Demand forced the firm to expand until its working force numbered several hundred employees. Mr. Schneider continued an active membership in the Board of Trade for 44 years and took an active part in civic affairs.

He is survived by his wife, a daughter and three sons, Charles A. Schneider, Norman C. Schneider and Fred H. Schneider. The sons were all associated with him in the business.

J. L. Crowley of Cudahy Enters Brokerage Field

J. L. Crowley, for many years affiliated with the Cudahy Packing Co. and well known in the Chicago provision trade, has resigned to enter the packinghouse brokerage firm of Murphy-Norris Co., 1240 Board of Trade bldg., Chicago, where he may be reached at Harrison 5144.

Mr. Crowley's first experience in the industry was as a stock clerk in the Cudahy branch house at St. Joseph, Mo., from where he was transferred to the Kansas City plant the following year. At the outbreak of World War I, he enlisted and won a lieutenant's wings in the Air Corps. Returning to the Kansas City plant, he has been associated with Cudahy until the present time.

Successively, Mr. Crowley was an accountant, cashier and salesman at Kansas City, auditor in the Chicago general office, assistant district manager at Philadelphia and sales manager at Los Angeles. Since 1934, he has been a member of the general office provision department at Chicago, serving as manager of the department since 1934.

Construction Notes

A disposal plant adequate to handle increased packinghouse wastes from the plant of Geo. A. Hormel & Co., Austin, Minn., will require an expansion of present facilities costing in excess of \$300,000, K. V. Hill, consulting engineer, informed the city council recently. Expectations that the plant may later be slaughtering as many as 12,000 hogs daily points to an organic load 25 per cent above that which can be handled by present facilities, he said.

Central Packing Co., Cape Girardeau, Mo., will build a plant addition measuring 90 by 38 ft., it is announced. The project will cost approximately \$15,000. Two stories high, the unit will have concrete floors and brick walls and a basement underlying two-thirds of the structure. Carl F. Schloemann, St. Louis, is architect and engineer.

C. B. Heinemann, jr., is NP Washington Correspondent

In further improvement of its service to its packer readers, THE NATIONAL PROVISIONER has added C. B. Heinemann, jr., to its editorial staff as Washington correspondent. Mr. Heinemann has been closely associated with the meat packing and livestock industry for a number of years and his knowledge of its problems guarantees intelligent reporting on Washington developments affecting activities of the industry.

Mr. Heinemann is the son of C. B. Heinemann, secretary, Eastern Meat Packers Association. The Provisioner's new correspondent is a graduate of National University, Washington, D. C., and attended the College of William and Mary, Williamsburg, Va., and George Washington University. His office is at 700 10th st. N. W., Washington, D. C.

PACKERS FETE INDUSTRY FRIENDS

This group of New England meat packers and suppliers gathered on February 19 at the Statler hotel, New York, to honor Bill Scheyer, New England sales representative for the Preservalline Mfg. Co. for the past 32 years, and Morris Baer, Oppenheimer Casing Co. Mr. Scheyer was observing his



seventy-second birthday anniversary and Mr. Baer is retiring after a long period of service with Oppenheimer Casing Co. in New England.

Albert Lewis, Colonial Provision Co., Boston, did a whirlwind job of arranging the observance, laying the necessary plans on only two days' notice. A delicious dinner was served to the accompaniment of music by Salvy Caviechio's Statler ensemble. Mr. Scheyer received an appropriate gift from his friends and Mr. Baer was presented an engraved watch.

Among those attending the happy affair were the following: Colonial Provision Co.—Albert Lewis, Sidney H. Rabinowitz, Lieut. Samuel Rabinowitz, Louis Isaacs and George Braen; Boston Sausage & Provision Co.—Balzy Miller, M. Miller, Sam Mades and Tony Jerkowitz; New England Provision Co.—Max Berger, John Lakin, J. Cooper and Harry Lakin.

Chamberlain & Co.—Max Cohen; A. C. Hunt Co.—Ralph Stedman; P. W. Rounsevell, Inc.—P. Rounsevell; Preservalline Mfg. Co.—Lee J. Kenyon; Bureau of Animal Industry.—David Witkind; Early & Moor, Inc.—R. Gearhardt and Jack Saunders; Jones & Gazarian.—Dick Jones and C. Gazarian; Visking Corp.—Steve Collins; Hotel Statler.—D. D. Stanbro, manager, and Paul Foley, assistant manager; M. & M. Transportation.—J. Marks.

Personalities and Events Of the Week

Lieut. Edward H. O'Hare, credited this week by the Navy Department with having shot down six Japanese bombers in one afternoon during a Jap attack on a U. S. aircraft carrier, is a brother of Mrs. Phil Tovrea, jr., whose husband heads the well known Tovrea Packing Co. at Phoenix, Ariz. The 28-year-old resident of St. Louis is the son of the late Edward J. O'Hare, former president of the Sportsman's Park race track near Chicago.

Employees of Armour and Company now in the armed forces number approximately 1,700. O. J. Johnson, manager for the company at Oil City, Pa., stated recently in an address before the Franklin, Pa., Rotary club. Mr. Johnson's talk dealt largely with the necessity of wartime packaging economies.

Lewis A. Shepherd, general purchasing agent for Swift & Company, Chicago, returned to his desk a few days ago after a six-week absence caused by illness. Mr. Shepherd was appointed to his present position on January 3, following the retirement of B. H. Rodgers.

A. N. Lown, for more than 25 years an inspector of meats in and around Tacoma, Wash., has retired from active service. He is succeeded as health department meat inspector by Dr. Robert R. Weller, for the past seven years affiliated with the U. S. Department of Agriculture.

Colonel Paul P. Logan of the U. S. Army Quartermaster Corps, Washington, D. C., will discuss the implications of the war to the food industry at a meeting of the Sales Executive club on March 31 at the Roosevelt hotel, New York City.

John W. Erickson, 83, retired foreman at the Kansas City plant of Armour and Company, died recently at his home in Kansas City. Born in Sweden, Mr. Erickson began his employment with the company in 1879 and worked there continuously until his retirement in 1917, with the exception of a short time as an employee of another meat firm and as a municipal worker.

Thos. E. Wilson, chairman of the board of Wilson & Co., was incorrectly referred to in last week's issue as president of the company. His son, Edward F. Wilson, is president of the organization.

Servis Packing Co., Inc., has been incorporated by Jonas Speciner to deal in meats, poultry, etc., at 11 W. 42nd st., New York City.

Thieves who broke into the Little Rock, Ark., offices of Armour and Company recently and forced the locks on the cash box made a haul of \$449. R. L. Gandy, office manager, reported. The nocturnal robbers gained entrance through a second floor window.



"SHE CAN BAKE A CHERRY PIE IN THE TWINKLING OF AN EYE"

Even though "she's a young thing," Mary Elizabeth Lush of Ames, Ia. (third from right) was judged the baker of America's finest cherry pie at a contest conducted by the National Hatchet Club on Washington's Birthday in Chicago. Miss Lush used one-half cup and 2 extra tablespoons of lard in her pie—proving she really knows her crust. Contestants from seven other midwestern states and New York participated.

The southern Illinois meat packing plant operated by Adolph Smith at Harrisburg is feeling the stimulated demand for meat products brought about by war activity, Mr. Smith reported recently. His plant, reported to be the largest in the state south of Du Quoin, employs 38 persons.

More than a million lbs. of canned food per week will be turned out at the new Omaha canning plant of Armour and Company when operations reach full capacity, E. G. Hinton, general manager, stated recently. The plant is confining its output to meats for the armed forces.

E. Glen Six, president and general manager, Plankinton Packing Co., Milwaukee, has been reelected first vice president of the Milwaukee Association of Commerce.

"Your company fortunately is engaged in an essential business, the processing and distribution of food," de-

clared Albert H. Morrill, president, Kroger Grocery & Baking Co., in the annual report to shareholders. "It is not conceivable that its volume or its methods will be destroyed or even seriously interfered with by war production."

Mrs. Agnes E. Foss will celebrate her ninety-fourth birthday anniversary at her Chicago home on March 9. Daughter of the late Robert L. McLean, early cooperage manufacturer of Kempville, Ontario, Canada, Mrs. Foss is the widow of Martin H. Foss, pioneer member of the Chicago Board of Trade, and mother-in-law of Thos. E. Wilson, chairman of the board of Wilson & Co.

Harry C. Errion, president of the Taylor Provision Co., Trenton, N. J., stopped by for a visit at the office of THE NATIONAL PROVISIONER while in Chicago this week.

A record 18-in. snow at Pittsburgh, Pa., on March 3 disrupted packers' delivery schedules and tied the city's transportation services in a knot. At noon, one packer reported that only half his personnel had arrived for work so far.

Madison, Wis., has joined the campaign to assist the war effort by saving kitchen greases and selling them to retailers for collection. Mrs. A. C. Bolz, whose husband is vice president and general manager of the Oscar Mayer plant at Madison, is chairman of the committee heading the drive.

Fortney H. Stark, Milwaukee, has been elected president of the Grindrod Process Corp., a Delaware corporation

(Continued on page 25.)

Company Changes Name

Effective February 18, 1942, the name of the Lake Erie Provision Co., Cleveland, O., was changed to Cleveland Provision Co., according to an announcement by Chester G. Newcomb, president. Officers and personnel remain the same, and the company will continue to operate and to produce its Wiltshire brand products at its present location, 3112 W. 63rd st., Cleveland. Mr. Newcomb is a vice chairman of the board of directors of the American Meat Institute.

NOT MEAT ALONE



BUT

MEAT PLUS THE PROPER SELECTION OF GRAIN ENHANCES THE FLAVOR AND FOOD VALUE OF YOUR SAUSAGE PRODUCTS. EVERY SAUSAGE AND LOAF VARIES IN ITS MEAT FORMULA. EACH EMULSION REQUIRES A DIFFERENT GRAIN OR BLEND OF GRAINS AND SPICES TO BRING OUT THAT DISTINCTIVE TASTE.

**WE CAN GIVE YOU THE NEEDED ADVICE
WRITE OR TALK TO YOUR GRIFFITH MAN**

Grade "A" Pep, G.P.F., Special Binder, Gelatinized Compound, Big Bologna Binder, Fine Golden Cereal Binder, Red Ox Binder, Beste Binder, Krakr Flour, etc.

THE GRIFFITH LABORATORIES

NEWARK

1415 W. 37th ST.
CHICAGO, ILLINOIS

TORONTO

CORK INSULATION OR SUBSTITUTE MATERIAL

***Which should you
be using?***

MANY non-defense industries are helping the government conserve cork insulation by using substitute materials. Defense industries, however, *must* have the most dependable, most efficient insulation available. Hence *they* still get cork. And since food preservation is highly important to both the armed forces and the civilian population, many users in *this* field are also being supplied with cork in good volume.

Cork is unique in the fact that it offers unusually low thermal conductivity, high moisture-resistance, durability, light-weight, strength, rigidity, and fire-resistance. *No substitute can equal cork in all these essential qualities.* Hence no substitute should be used where peak efficiency is vital.

If *your* insulation need is in this "vital" classification, by all means ask for cork. But to avoid delays in shipment, we urge you to make your needs known as soon as possible. No limitations have as yet been placed on the sale of *cork pipe covering* because the government feels that this material is essential to the efficient operation of all types of refrigerated equipment.

Get complete facts about the cork situation. Write now to Cork Import Corporation, 330 W. 42nd Street, New York City.

NOVOID CORK INSULATION

Cabinet Smokehouse Expedites Expansion

(Continued from page 15.)

Saving of fuel in the cabinet type smokehouse is also very important. The well designed cabinet smokehouse will require from 25 to 40 per cent less heat than the conventional house. There is less wall surface for heat losses, due to the lack of a pit, walls are well insulated and no excess heat is wasted through smokehouse ventilator.

Air and smoke are recirculated and only sufficient air is released through the controlled exhaust vent, and enough fresh air admitted, to keep the relative humidity at the desired value. This is particularly important when smokehouses are at high temperatures for it tends to speed up processing operations involved.

Shrink savings have been reported in many instances in cabinet type smokehouses. Average 12-month saving is from $\frac{1}{2}$ to $1\frac{1}{2}$ per cent. The principal reason for small shrink is that temperature and humidity are controlled at all times and are uniformly maintained in the house. Regardless of season or location in the smokehouse, each piece of meat is subjected to the same condition of processing. There is no excessive drying of some product in order to obtain adequate smoking of the remainder. Uniformity of all conditions influencing smoking results, regardless of seasons, assures uniformity of finished product.

Shrinkage can be controlled to finish product properly. One type of ham may require a 12 per cent shrink for proper finish, but in the conventional type of house, due to lack of close control, shrink may vary from 11 to 16 per cent, with an average of $13\frac{1}{2}$ per cent, depending on where the meat is placed in the house and the season of the year. Average over-shrink in the conventional type house is $1\frac{1}{2}$ per cent. Variation in shrink in the cabinet



smokehouse can easily be kept within an 11 to 14 per cent range with an average of $12\frac{1}{2}$ per cent, a saving of 1 per cent over the old fashioned smokehouse.

Design of a typical cabinet type smokehouse is shown on page 15. The house may be set up on a concrete curb poured on any tile, brick, or cement floor. Wall panels, ceiling and doors are constructed of galvanized iron inside and outside, with 2 in. of asbestos insulation between. Panels are arranged in sections approximately $3\frac{1}{2}$ ft. wide and are fastened together with bolts and screws.

Location of Smokepot

Smokepot may be at any convenient nearby location. Smoke is drawn to intake of fans through a 6-in. pipe. Draft induced by fans and controlled by a damper in the pipe keeps sawdust smoldering at any desired rate once it is ignited.

Smoke is mixed with heated air at intake of fans and the mixture is discharged into a distributing duct at center of ceiling of smokehouse. Heated air and smoke pass into house through nozzles in bottom of duct and are forced to floor in aisle space between the two rows of trees. The mixture of air and smoke is then mushroomed towards walls for even distribution throughout smoking area. Due

FLEXIBLE CAPACITY

Four cabinet smokehouses side by side. Four additional houses are installed against the rear of the houses shown. This elastic arrangement permits smokehouse capacity to be increased as processing needs may require.

to ejector effect of discharge nozzles, much of the heated air and smoke mixture is recirculated, passing over and around product several times.

Air to be discharged from house is passed through the return ducts, located at each side of smokehouse. Return ducts are connected by a plenum chamber to the intake of the heating unit and permit recirculation of air to which more smoke is added.

Temperature of air in smokehouse is controlled automatically by an air-operated diaphragm valve on steam supply line to heating coils. Relative humidity is regulated in two ways. During drying and smoking relative humidity is automatically kept down to value selected on controller by operation of automatically controlled exhaust damper. Amount of air admitted to exhaust units is exhausted from smokehouse to outdoors. An amount of air equivalent to that exhausted is admitted automatically through makeup air intakes at rear of house by balance dampers. Makeup air is taken from room in which smokehouse is located.

During high humidity cooking operations, it is sometimes necessary to add moisture to the air in the house. This is done by a steam spray located between heating coils and fans. Spray is controlled automatically by an air-operated diaphragm valve on steam line to humidifier.

Thus, temperatures and humidities are controlled automatically at values selected by the operator during all processes. Also, the standard controller furnished with these smokehouses is equipped with a chart on which are recorded temperatures and humidities maintained throughout the day.

There are some limitations of the cabinet type smokehouse which must be recognized:

1.—Steam pressure of at least 30 lbs. is desirable. Preferably, steam pressure should be between 50 and 75 lbs. The cabinet house can be operated on low pressure steam, but finishing of products cannot be accomplished as quickly as with high pressure steam, due to the difference in temperatures.

2.—Ceiling height of space in which smokehouse is located should be at least $9\frac{1}{2}$ ft. and more than this if the track height is greater than 7 ft. 3 in.

3.—Cabinet smokehouses have galvanized sheet metal panels and should



IN USE 24 HOURS PER DAY

Cabinet smokehouse installed on a tile floor. This house is used for smoking hams and bacon during night operations.

not be operated continuously or for long periods on wet vapor cooking schedules. Condensation of water on panel walls has a gradual corroding action on the zinc. Under these wet cooking conditions a flocculent zinc oxide is formed which may be easily brushed away when the panels are cleaned. This is the same action which takes place in galvanized vapor cookers.

4.—Operation of the cabinet type smokehouse is not entirely "foolproof". Temperatures and humidities selected by the operator will be maintained automatically and uniformly in the house, but operator must exercise judgment in the selection of temperature and humidity and the length of time that they are maintained. Once a schedule of temperature, humidity and time has been established for a particular product, that same schedule may be used day after day and compared with previous runs by referring to the chart. However, particularly on franks, there may be some variations in the mix or in the length of time the product stands on the floor before coming to smokehouse, in which event slightly different handling procedure will be required.

The cabinet type smokehouse is a ready tool with which packers or sausage manufacturers can step up production of processed meats. The house can be installed in practically any convenient location in the plant and later, if necessary or desirable, it can be moved to another location or additional houses can be added beside or behind

it. This sectional construction utilizes common walls, the side of one house forming the side of the next one, etc.

Aside from being a tool for stepped-up production, the cabinet smokehouse enables savings in labor, fuel and shrinkage to be made. Also, better looking and better tasting products can be turned out by the clean and carefully controlled operation.

RETURN REFRIGERANT CYLINDERS

Two organizations pointed out recently the need for users of refrigerants and chlorine to return empty cylinders promptly. Unless chlorine and ammonia cylinders are kept in constant circulation, the Mathieson Alkali Works, Inc., pointed out, many users of these two vital chemicals may have difficulty obtaining adequate supplies.

In spite of having to make heavier shipments than ever before, an executive of this firm said, producers can get no new cylinders, and the existing supply of these containers must serve all users. However, if cylinders are kept circulating it is probable that the demand of all essential industries can be met.

When cylinders are idle it is usually due to carelessness, which can be corrected easily if those in charge will realize the need for prompt action. All those having reserve stocks of either

ammonia or chlorine should do everything within their power to get cylinders back into service.


The refrigerating and air conditioning branch of the War Production Board recently asked all users of freon to return all cylinders promptly. These containers, the board pointed out, are made of pressed steel—a critical material—and unless empty cylinders now on hand are returned to the freon manufacturers by March 10 only two-thirds of the scheduled production of freon gas for March can be packaged. No new cylinders are obtainable.

The WPB believes that almost every air-conditioned establishment in the country has some empty cylinders on its premises, serving no purpose. Unless they are returned to the factory for re-filling there will not be enough cylinders to pack the freon necessary to air condition these establishments.

PACKER EMPLOYMENT UP

The index of employment in the meat packing industry (1923-25=100) rose to 143.5 in January against 137.7 in December, 1941 and 116.3 in January, 1941, according to the U. S. Department of Labor. The index of meat industry payrolls for January was 183.2 against 168.5 in December, 1941 and 119.7 in January, 1941. Total civil non-agricultural employment declined about 1,235,000 from mid-December to mid-January.

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PANY
GO, ILL.
San Francisco

Personalities and Events

(Continued from page 21.)

with laboratories in Waukesha, Wis. The company has developed a meat pickle recovery system for use in the packing industry, it is reported.

Harry E. Gerhard, 61, sales manager since 1928 for Edgar Brick & Sons, mince meat manufacturers of Macungie, Pa., died on February 23 at his home in Philadelphia.

C. R. Nowe, president, J. T. Taylor Brokerage Co., Pittsburgh, Pa., is planning to leave soon for a restful vacation in Florida. Mr. Nowe, who has been in ill health for the past few months, recently underwent a check-up at West Penn hospital.

Oscar F. Barnett has been appointed manager of the Armour branch house at Jacksonville, Fla. He joined the company in 1912.

The Beech-Nut Packing Co., Canajoharie, N. Y., is one of three industrial firms which have organized the Mohawk Valley Associates Pool to bargain collectively for national defense work. Its associates in the effort are a large carpet mill and a bicycle making firm.

"Be good neighbors now or subjects of Hitler later," P. O. Wilson, general manager of the National Livestock Marketing Association, told members of the Buffalo (N. Y.) Livestock Producers Co-operative Commission Association at their annual meeting. He urged farmers in every community to conserve on equipment and labor through cooperative programs.

A. J. Mashak, auditor, John Morrell & Co., Ottumwa, Ia., is on a tour of the company's eastern branches and spent a few days during the past week at the New York branch, where E. L. Cleary, eastern district manager, makes his headquarters.

The Davidson Commission Co., Chicago, brokers in packinghouse by-products, tallows, greases, etc., recently released its annual booklet showing monthly price trends of fats, oils and by-products for the 10-year period from 1931 to 1941, inclusive.

Mrs. Bruno Richter, wife of the late founder of Richter's Food Products, Inc., Chicago, has been designated as president and chairman of the board of the company. Other officers include J. B. Jasper, vice president and general manager, Willard Lenz, treasurer, and Herman Thomssen, secretary.

Meat packers of western New York have made numerous protests to Erie county legislators in Albany against a provision of the Desmond-Lonis bill (calling for establishment of a state-wide inspection system) under which the cost of such inspection would be borne by the packers. The packers said they welcomed state inspection but didn't believe they should have to foot the bill.

Lyman Criser, who has been connected with the Wichita plant of the Cudahy Packing Co. for the past 15 years, has been transferred to the company's plant at Omaha as sheep buyer.

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NP67

Moving Chain Handles Varied Trucking Jobs

By MEAT PLANT ENGINEER

PACKERS interested in increasing plant operating efficiency and reducing plant transportation costs will find some interesting comment on mechanical handling equipment in one of the recent numbers of THE NATIONAL PROVISIONER. Among the devices discussed was the moving chain. One use suggested for this was the movement of empty and loaded trucks between departments and floor levels.

I hope many meat plant superintendents, engineers and master mechanics read this article and that it inspired them, as it did me, to give thought and study to the possibilities of applying a moving chain in the meat packing plant to cut handling expenses by using power instead of manual effort to move product.

The idea of a moving chain for handling trucks suggests some simple and specific applications. The full possibilities of a moving chain are not realized, however, until one attempts to fit this piece of equipment into all meat plant handling operations. One then appreciates that this device can be employed to perform a great number of trucking jobs.

We will always require elevators in a multi-story packinghouse, I think; at least we will always find these devices a convenience, regardless of the general scheme of handling employed and the mechanical handling equipment installed. Supplementing elevators with ramps, over which product can be transported with power supplied by a moving chain, provides an opportunity for saving time and labor that would seem to deserve more consideration by efficiency-minded meat men. Chains and ramps could, without doubt, break the elevator bottlenecks which are a cause of serious delay and expense in so many packinghouses.

As a matter of fact, most trucking problems in the packinghouse can be solved with traveling chains. Product could be trucked from one point to another in a direct line in many instances. In other cases it might be necessary to switch trucks from one chain to another. Transfer points might be established at strategic points in the larger plants, at which loaded trucks from various departments could be transferred to the chains which would deliver the product to its final destination. Such an arrangement might appear slow and complicated, but transfer points do not seem undesirable when it is realized that a chain will handle loaded trucks much faster than men can move them.

The application of chains to existing trucking aisles should present no serious installation or operating difficulties, and it should not be overlooked that chains

BAN KILLING LIGHT HOGS

MONTREAL.—To make more Canadian bacon available for export to Britain, the Canadian Bacon Board has issued a requirement that after March 2, no packer slaughtering under Dominion inspection shall kill hogs weighing less than 130 lbs. dressed carcass weight. It is believed this will prevent sale of live hogs weighing under 200 lbs. On December 4, 1941, the Board prohibited packers exporting bacon from killing hogs with carcasses weighing less than 130 lbs.

would permit economies that are not possible when loaded trucks are handled manually. Let us consider a truck load of hams, for example, bound for the ham pumping room. When the loaded truck arrives at the ham pumping table it could be moved by the chain onto an elevated structure and the hams delivered onto the pumping table by gravity. In this case the truck would be equipped with an endgate or door. With such a method of handling all truck unloading labor at the ham pumping table would be eliminated.

A similar elevation could be provided at stocknetting tables and other points to eliminate or reduce product handling. The point I wish to make is that the moving chain suggests ideas for simplifying operations and saving time and labor and makes possible the use of methods that are not feasible when manual effort is employed to handle truckloads of product.

Some additional space might be required in some departments to transport products in trucks by a moving chain. However, truck routes are provided for in most plants and it would require no more floor space to move trucks by a chain than by hand. It should be borne in mind also that truck routes can be planned above floor levels. In other words, by the use of a simple structure, trucks of product can be moved over equipment and the heads of workers. Nor would it be necessary to provide straight trucking aisles. It would be a simple matter to lay out the moving chain to handle trucks around obstructions, such as columns and equipment.

A feature of the truck and moving chain set-up that should appeal to meat plant executives faced with the problem of reducing plant transportation costs, and particularly to engineers and master mechanics, is the ease with which a moving chain can be installed and maintained and the many handling situations to which it can be applied without a radical change in operating methods or extensive reshuffling of departments.

Ramps for handling trucks of product from one floor to another with a moving chain need not be of expensive construction. U-beams or angle irons, supported by I-beam or angle iron columns, would be adequate. Probably some uses could be found for the area under the ramps, in which case protection against falling objects should be provided for workers.



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Per Capita Lard Use Set Record in 1941

THE AMERICAN housewife, who has the important task of preparing the meals in the nation's 30 million or more homes, is using more lard.

This is the statement of the National Live Stock and Meat Board which points out that, according to official statistics, both the total and the per capita consumption of lard in this country set new all-time records in 1941. Total lard consumed during the year is estimated at about 1 billion, 960 million lbs. and the per capita consumption at 14.8 lbs.

Figures covering a ten-year period show the the average hog marketed in the United States yields 30½ lbs. of lard. This would indicate that if the government's slaughter goal of 83 million hogs is reached, lard production in 1942 should total at least 2½ billion lbs.

Asserting that its observations indicate increasing interest in lard on the part of homemakers, home economists, nutrition workers and others, the Board points out that research and educational programs carried on in recent years have given these groups a better appreciation of lard's nutritive and culinary values. Research sponsored by the Board at two midwestern universities has revealed that lard is not just another fat, but a rich source of valuable factors vital to growth and health.

Proof of the increasing attention given to lard is seen in requests for lard literature, in the calls for assistance in staging lard campaigns and in the reception given the lard phase

of the Board's educational program. Mounting interest in lard is responsible for the fact that the Board is conducting an increasing number of lard lectures and demonstrations. Requests for these programs come from community after community where lard is recognized not only as an unexcelled cooking fat, but also as an important home-grown product of economic importance.

In addition, lard is "spot-lighted" in activities of the Board's staff of field home economists, who are conducting a food-for-victory civilian defense program in 275 cities. Use of lard is demonstrated in preparation of 30 or more dishes, including pies, cakes, cookies, hot breads and deep fat-fried foods. The story of the nutritive and health value of lard is also given every possible emphasis in this program.

CHICAGO PROVISION STOCKS

Stocks of lard in Chicago on February 28 at 105,223,379 lbs. were down 8 million lbs. from a month earlier and were more than 86 million lbs. under the 191,379,687 lbs. in store a year earlier. Holdings were off about 5 million lbs. from the February mid-month figure.

D. S. clear bellies at 6,952,173 lbs. compared with 7,767,673 lbs. a month ago and 9,338,857 lbs. a year earlier. However, storage stocks of bellies increased almost 1 million lbs. compared with the mid-month total.

Holdings of all meats at the close of business on February 28 were 77,316,277 lbs., a figure very little different from the 77,609,712 lbs. on hand a

month earlier. Compared with a year earlier, meat stocks were almost 26 million lbs. smaller.

Stocks of meat and lard on hand in Chicago on February 28:

	Feb. 28, 1942	Jan. 31, 1942	Feb. 28, 1941
All barreled			
pork	16,163	14,302	15,693
P. S. lard ¹	23,585,524	18,117,286	43,433,771
P. S. lard ²	18,736,160	20,973,444	49,596,283
P. S. lard ³	57,412,831	67,565,718	90,802,873
Other lard	5,488,864	6,806,303	7,546,760
Total lard	105,223,379	113,262,751	191,379,687
Contract D. S.			
clear bellies ..	1,048,400	649,500	3,074,033
All other D. S.			
clear bellies ..	5,908,773	7,118,173	6,264,824
Total D. S.			
clear bellies ..	6,952,173	7,767,673	9,338,857
D. S. rib bellies ..	163,600	279,800	519,529
D. S. short			
fat backs, lbs. ..	4,079,422	4,583,272	5,932,158
S. P. hams, lbs. ..	7,006,693	7,384,627	11,331,685
S. P. skinned			
hams, lbs.	22,346,815	18,948,141	29,046,283
S. P. bellies, lbs. ..	23,111,011	24,306,570	25,830,344
S. P. picnics or			
shoulders, lbs. ..	3,279,219	3,604,162	10,572,956
Other cuts of			
meats, lbs.	10,316,277	10,735,667	10,805,825
Total cut meats,			
lbs.	77,854,210	77,609,712	103,377,687

¹Made since Jan. 1, 1942, lbs. ²Made Oct. 1, 1941, to Jan. 1, 1942, lbs. ³Made previous to Oct. 1, 1941.

STOCKS AT SEVEN MARKETS

Provision stocks at the close of business on February 28 were lighter than for the same date a year earlier. The all meat total at 185,127,195 lbs. was up a little from the close of the previous month, but was about 62 million lbs. lighter than a year ago. Lard holdings showed another loss for the month, dropping from 135,804,141 lbs. on January 31 to 128,962,718 lbs. at the close of February. Compared with a year earlier, lard stocks were off 108 million lbs.

Stocks of provisions at Chicago, Kansas City, Omaha, St. Louis, E. St. Louis, St. Joseph and Milwaukee, on February 28, 1942, with comparisons as especially compiled by THE NATIONAL PROVISIONER:

	Feb. 28, 1942	Jan. 31, 1942	Feb. 28, 1941
Total S.P.	127,267,100	121,702,101	173,443,657
Total D.S.			
meats	32,352,512	31,093,906	43,123,731
Other cut meats ..	25,507,583	29,062,500	30,146,037
Total all meats ..	185,127,195	181,838,507	246,713,425
P.S. lard	116,804,233	122,624,929	206,078,720
Other lard	12,158,485	13,179,212	30,206,303
Total lard	128,962,718	135,804,141	236,285,023
S.P. regular			
hams	14,568,316	13,410,992	19,577,072
S.P. skinned			
hams	47,988,906	44,467,264	65,633,020
S.P. bellies	59,010,390	57,182,444	64,101,320
S.P. picnics	5,645,488	6,591,401	24,061,245
D.S. bellies	17,994,976	19,914,382	26,595,222
D.S. fat backs ..	14,356,036	11,168,836	16,483,509

BRAZIL SELLS TO U. S., U. K.

According to a report from Rio de Janeiro, Great Britain and the United States have contracted to buy 79,000 tons of meat from Brazil. Last week it was announced that Great Britain would buy 69,000 tons of canned beef from Brazil; the 79,000-ton total evidently includes the earlier sale.

CUT-OUT VALUES COMING OUT OF THE RED

(Chicago costs and prices, first four days of week.)

For the first time in many weeks, cut-out values of both light and medium weight hogs were out of the red. Only heavies continued to show a loss. The higher quotations on various pork cuts more than offset sharp gains on live hogs, which at one time reached the best levels for March since 1926. Light hogs ended with a 29c profit and medium weights were 7c to the good. Heavy hogs lost 18c against a 42c loss last week.

	—180-220 lbs.—			—220-240 lbs.—			—240-270 lbs.—		
	Pct. live wt.	Price per lb.	Value per cwt. alive	Pct. live wt.	Price per lb.	Value per cwt. alive	Pct. live wt.	Price per lb.	Value per cwt. alive
Regular hams	14.20	24.6	\$3.49	14.00	24.0	\$3.36	13.90	23.6	\$3.28
Picnics	5.80	23.0	1.33	5.60	23.0	1.29	5.60	23.0	1.29
Boston butts	4.10	28.0	1.13	4.10	27.7	1.14	4.10	27.5	1.13
Loins (blade in)	10.00	25.5	2.55	9.80	25.0	2.45	9.80	23.8	2.33
Bellies, S. P.	11.10	18.7	2.08	9.70	18.5	1.79	7.90	16.5	1.31
Bellies, D. S.				2.10	13.9	.29	4.10	13.9	.57
Fat backs	1.00	9.6	.10	3.00	10.1	.30	4.20	10.3	.43
Plates and jowls	2.50	9.5	.24	2.80	9.5	.27	3.30	9.5	.31
Raw leaf	2.20	11.2	.25	2.10	11.2	.24	2.10	11.2	.24
P. S. lard, rend, wt.	12.40	11.4	1.41	11.40	11.4	1.30	10.60	11.4	1.21
Spareribs	1.70	16.6	.28	1.60	14.0	.22	1.60	13.0	.21
Trimnings	3.00	21.6	.65	2.80	21.6	.60	2.80	21.6	.60
Feet, tails, neckbones	2.0017	2.0017	2.0017
Offal and miscellaneous565656
TOTAL YIELD AND VALUE 70.00		\$14.24	71.00		\$13.98	72.00		\$13.64	
Cost of hogs per cwt.		\$13.19			\$13.23			\$13.20	
Condemnation loss07			.07			.07	
Handling and overhead69			.61			.55	
TOTAL COST PER CWT.									
ALIVE		\$13.95			\$13.91			\$13.82	
TOTAL VALUE		14.24			13.98			13.64	
Profit per cwt.29			.07			.18	
Loss per cwt.16			.42	
Loss last week00			

CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

Carlot trading loose, basis, f.o.b. Chicago or Chicago basis, Thurs., March 5, 1942

REGULAR HAMS

	Green	*S.P.
8-10	25 1/4	26
10-12	25 1/4	26
12-14	25 1/4	25 3/4
14-16	24 1/2	25
10-16 range	24 1/2	25

BOILING HAMS

	Green	*S.P.
16-18	23 1/4	24 1/4
18-20	23 1/4	24 1/4
20-22	23 1/4	24 1/4
16-20 range	23 1/4	24 1/4
16-22 range	23 1/4	24 1/4

SKINNED HAMS

	Fresh & Fr. Frzn.	*S.P.
10-12	28	28 1/4
12-14	27	27 1/4
14-16	25 3/4 @ 26	26 1/4
16-18	25 3/4 @ 26	26 1/4
18-20	25 1/2	25 3/4
20-22	25 1/2	25 3/4
22-24	25 1/2	25 3/4
24-26	25 1/2	25 3/4
26-28	25 1/2	25 3/4
28/up, 2's inc.	25 1/2 @ 25 1/4	25 3/4

PICNICS

	Green	*S.P.
4-6	23 1/4	23 1/4 n
6-8	23 1/4 @ 23 1/2	23 1/4 n
8-10	23 1/4 @ 23 1/2	23 1/4 n
10-12	23 1/4 @ 23 1/2	23 1/4 n
12-14	23 1/4 @ 23 1/2	23 1/4 n
8/up, 2's inc.	23 1/4 @ 23 1/2	23 1/4 n

Short shank 1/2c over.

BELLIES

(Square Cut Seedless)

	Green	*D.C.
6-8	19 1/4	20 1/4
8-10	19	20
10-12	18 3/4	19 3/4
12-14	17 3/4 @ 17 1/2	18 1/4
14-16	17	18
16-18	17	18

*Quotations represent No. 1 new cure.

GREEN AMERICAN BELLIES

18-20	16 1/4
20-25	15 1/4

D. S. BELLIES

	Clear	Rib
16-18	15n	15
18-20	15	15
20-25	15	15
25-30	15	15
30-35	15	15
35-40	15	15
40-50	14 1/2 b	14 1/2

D. S. FAT BACKS

6-8	10 3/4
8-10	11
10-12	11 1/4 @ 11 1/2
12-14	11 1/4
14-16	11 1/4
16-18	11 1/4
18-20	11 1/4
20-25	12 1/4

OTHER D. S. MEATS

Regular plates, tierces, f.o.b. Chgo.	6-8	12n
Clear plates	4-6	9 1/4
D. S. jowl butts		9 1/4 @ 9 1/2
S. P. jowls		9 1/4 @ 9 1/2
Green square jowls		11
Green rough jowls		9 1/4
Green akin'd jowls, l.c.l.		12 1/4 @ 13

WEEK'S LARD PRICES

Prices of cash, loose and leaf lard on the Chicago Board of Trade:

	Cash	Loose	Leaf
Saturday, Feb. 28	12.57 1/2 n	11.42 1/4 b	11.61 1/4 b
Monday, Mar. 2	12.50 n	11.42 1/4 b	11.61 1/4 b
Tuesday, Mar. 3	12.50 n	11.42 1/4 b	11.61 1/4 b
Wednesday, Mar. 4	12.55 n	11.42 1/4 b	11.61 1/4 b
Thursday, Mar. 5	12.67 1/4 b	11.42 1/4 b	11.61 1/4 b
Friday, Mar. 6	12.69 1/2 ax	11.42 1/4 b	11.61 1/4 b

Packers' Wholesale Prices

Refined lard, tierces, f.o.b. Chgo.	13 1/4
Kettle rend., tierces, f.o.b. Chgo.	14
Leaf, kettle rend., tierces, f.o.b. Chgo.	14 1/4
Neutral, tierces, f.o.b. Chicago	13 1/4
Shortening, tierces, c.a.f.	16 1/4

Havana, Cuba Pure Lard Price

Wednesday, March 4	16.62 1/4
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FUTURE PRICES

SATURDAY, FEBRUARY 23, 1942

LARD:	Open	High	Low	Close
Mar.	12.55	12.67 1/2	12.67 1/2	12.55b
May	12.67 1/2	12.80	12.80	12.67 1/2
July	12.80	12.82 1/2	12.82 1/2	12.80
Sept.				12.82 1/2 b

Sales: Mar. 7; May 12; July 7; total, 26 sales.
Open interest: Mar. 25; May 649; July 162; Sept. 6; total, 844 lots.

CLEAR BELLIES:	Open	High	Low	Close
May	13.40			13.40n

MONDAY, MARCH 2, 1942

LARD:	Open	High	Low	Close
Mar.	12.50	12.60	12.45	12.45
May	12.67 1/2	12.67 1/2	12.62 1/2	12.62 1/2
July	12.80	12.80	12.75	12.75
Sept.				12.82 1/2 b

Sales: Mar. 15; May 44; July 5; total, 64 sales.
Open interest: Mar. 25; May 612; July 161; Sept. 6; total, 804 lots.

CLEAR BELLIES:	Open	High	Low	Close
May	13.50			13.50b

TUESDAY, MARCH 3, 1942

LARD:	Open	High	Low	Close
Mar.	12.50	12.67 1/2	12.62 1/2	12.50ax
May	12.62 1/2	12.67 1/2	12.62 1/2	12.65b
July	12.80	12.80	12.80	12.80ax
Sept.				12.82 1/2 b

Sales: Mar. 2; May 22; July 1; total, 25 sales.
Open interest: Mar. 4; May 599; July 160; Sept. 6; total, 769 lots.

CLEAR BELLIES:	Open	High	Low	Close
May	13.62 1/2			13.62 1/2 b

WEDNESDAY, MARCH 4, 1942

LARD:	Open	High	Low	Close
Mar.	12.50	12.67 1/2	12.62 1/2	12.55b
May	12.70	12.82 1/2	12.70	12.70b
July	12.82 1/2	12.82 1/2	12.82 1/2	12.82 1/2 b
Sept.				12.82 1/2 b

Sales: May 29; July 5; total, 34 sales.
Open interest: Mar. 2; May 577; July 159; Sept. 6; total, 744 lots.

CLEAR BELLIES:	Open	High	Low	Close
May	14.05	14.25	14.05	14.25b

THURSDAY, MARCH 5, 1942

LARD:	Open	High	Low	Close
Mar.	12.70	12.82 1/2	12.70	12.55b
May	12.70	12.82 1/2	12.70	12.82 1/2 b
July	12.82 1/2	12.82 1/2	12.82 1/2	12.82 1/2 b
Sept.				12.82 1/2 b

Sales: May 120; total, 120 sales.
Open interest: Mar. 2; May 467; July 159; Sept. 6; total, 634 lots.

CLEAR BELLIES:	Open	High	Low	Close
May	14.25			14.25b

FRIDAY, MARCH 6, 1942

LARD:	Open	High	Low	Close
Mar.	12.82 1/2	12.82 1/2	12.82 1/2	12.55b
May	12.82 1/2	12.82 1/2	12.82 1/2	12.82 1/2 b
July	12.82 1/2	12.82 1/2	12.82 1/2	12.82 1/2 b
Sept.				12.82 1/2 b

Sales: May 120; total, 120 sales.
Open interest: Mar. 2; May 467; July 159; Sept. 6; total, 634 lots.

CLEAR BELLIES:	Open	High	Low	Close
May	14.40			14.40b

*Ceiling price.
(Key: b—bid; ax—asked; n—nominal)

SWEDISH PORK PURCHASE

Although purchase of 2,500,000 lbs. of dried salt pork for shipment to Sweden was indicated recently by Chicago packers, it is known that necessary British navicerts and American export licenses have not yet been supplied. A local provision export house handled the purchase arrangements. Cables from Sweden are understood to indicate that the meat purchases should be scheduled for loading on a Swedish vessel presently due at an Atlantic port, although the absence of the necessary British navicerts and American licenses tends to conflict with the cabled shipping instructions.

Parity Feed Prices Opposed For Effect on Meat Output

Secretary of Agriculture Claude R. Wickard is reported to have warned the House agricultural committee this week that livestock producers may be squeezed between meat price ceilings and high feed costs if Congress enacts legislation prohibiting the sale of government-controlled stocks of feed grains below parity. The Secretary appeared before the House committee and opposed the Bankhead bill, which would prevent the Commodity Credit Corporation from selling farm crops below parity.

In spite of considerable Congressional support for the Bankhead bill, House leaders are reported to be working on a compromise to permit the CCC to continue to sell wheat and corn for feeding purposes only at 85 per cent of parity.

The Department of Agriculture contends that feed grain prices must be held low enough, through sales of government stocks at 85 per cent of parity, to encourage livestock production. It is pointed out that meat prices are now at or above 110 per cent of parity, or the other "bottoms" at which OPA can impose price ceilings. Thus, if feed prices increase 15 per cent or more through prohibition of government sales at sub-parity levels, producers would be caught between meat price ceilings and high feed costs.

FEBRUARY MEAT TRADE

Following a seasonal reduction in production and an improvement in demand, prices of hogs increased substantially during February, reaching the highest level for the month since 1926 and the highest of any month since September, 1939, the American Meat Institute pointed out this week in a review of the livestock and meat trade during the last month.

Although supplies of other classes of livestock were somewhat smaller in February than in January, prices showed relatively little change during the month, according to the Institute. Marketings of all livestock, with the exception of calves, apparently were greater than those of the same month last year.

Production of all classes of meat was substantially smaller in February than in January, according to estimates by the Institute prepared in advance of the release of government figures. Compared with a year ago, production of beef was considerably greater, pork production was somewhat greater, and veal and lamb supplies were about the same.

Wholesale prices of most classes and grades of meat showed little change during February with the exception of pork, which advanced somewhat.

Watch Classified page for good men.

MEAT AND SUPPLIES PRICES

Chicago

WHOLESALE FRESH MEATS

Carcass Beef		Week ended Mar. 4, 1942	Cor. week, 1941
		per lb.	per lb.
Prime native steers—			
400-600	nominal	20	
600-800	nominal	20	
800-1000	nominal	21	
Good native steers—			
400-600	.21 @21½	17	
600-800	.19½ @20	17	
800-1000	.19 @19½	17	
Medium steers—			
400-600	.19 @20	16 @16½	
600-800	.18½ @19	16 @16½	
800-1000	.18½ @19	16 @16½	
Heifers, good, 400-600	.20 @20½	16	
Cows, 400-600	.15½ @15½	12½ @13	
Hind quarters, choice	.24	24	
Fore quarters, choice	.19	16	

Beef Cuts

Steer loins, choice, 60/65	.33	unquoted
Steer loins, No. 1	.31	30
Steer loins, No. 2	.28	27
Steer short loins, choice, 30/35/40	.36	unquoted
Steer short loins, No. 1	.34	42
Steer short loins, No. 2	.31	35
Steer loin ends (hips)	.26	27
Steer loin ends, No. 2	.25	25
Cow loins	.19	18
Cow short loins	.19	19
Cow loin ends (hips)	.20	19
Steer ribs, choice, 30/40	.25	unquoted
Steer ribs, No. 1	.22	24
Steer ribs, No. 2	.20	20
Cow ribs, No. 2	.18½	13½
Cow ribs, No. 3	.16½	13
Steer rounds, choice, 80/100	.21½	unquoted
Steer rounds, No. 1	.21	20
Steer rounds, No. 2	.20½	19½
Steer chucks, choice, 80/100	.20	unquoted
Steer chucks, No. 1	.19	16
Steer chucks, No. 2	.18½	15½
Cow rounds	.18½	14½
Cow chucks	.17	12½
Steer plates	.12½	11½
Medium plates	.12	10½
Briskets No. 1	.15½	17½
Cow navel ends	.11½	9
Steer navel ends	.11	8½
Fore shanks	.13½	10
Rind shanks	.10	8
Strip loins, No. 1 bbls.	.65	70
Strip loins, No. 2	.43	35
Sirloin butts, No. 1	.33	30
Sirloin butts, No. 2	.34	22
Beef tenderloins, No. 1	.60	70
Beef tenderloins, No. 2	.55	65
Rump butts	.28	25
Flank steaks	.28	24
Shoulder clods	.22½	17
Hanging tenderloins	.18	16
Insides, green, 12/18 range	.27	19½
Outsides, green, 8 lbs. up	.25	17½
Knuckles, green, 8 lbs. up	.26	18½

Beef Products

Brains	.10	8
Hearts	.12	11
Tongues	.20	18
Sweetbreads	.28	14
Ox-tail	.12	12
Fresh tripe, plain	.10	5
Tripe, H. O.	.15	15
Livers	.30	23
Kidneys	.9	8

Veal

Choice carcass	.22½	20
Good carcass	.21	18 @19
Good saddles	.26	23 @24
Good racks	.19	15
Medium racks	.16	12½ @13½

Veal Products

Brains, each	.15	11
Sweetbreads	.42	31
Calf livers	.58	53

Lamb

Choice lambs	.20	18
Medium lambs	.18	17
Choice saddles	.24	21
Medium saddles	.22	20
Choice fores	.17	14
Medium fores	.16	13
Lamb fries	.28	28
Lamb tongues	.17	17
Lamb kidneys	.25	15

Mutton

Heavy sheep	.9	7
Light sheep	.10½	10
Heavy saddles	.10	10
Light saddles	.14	12
Heavy fores	.7½	8
Light fores	.12½	12
Mutton legs	.14½	16
Mutton loins	.12½	10
Mutton stew	.8	6
Sheep tongues	.11	11
Sheep heads, each	.11	11

Fresh Pork and Pork Products

Pork loins, 8/10 lbs. av.	.30	16
Picnics	.26½	12½
Skinless shoulders	.27½	13½
Tenderloins	.38	30
Spareribs	.19½	13
Back fat	.13	7
Boston butts	.31	15½
Boneless butts, cellar		
trins, 2/4	.37	20
Hocks	.20	10
Tails	.13	7
Neck bones	.5½	8
Ship bones	.22	8
Blade bones	.20	10
Pigs' feet	.6	3½
Kidneys, per lb.	.8	4
Livers	.16	8
Brains	.12	6
Ears	.6	4
Snouts	.7½	4½
Heads	.8	6
Chitterlings	.8½	6

WHOLESALE SMOKED MEATS

Fancy regular hams, 14/16 lbs., parchment paper	.29½ @30½
Fancy skinned hams, 14/16 lbs., parchment paper	.30 @31½
Standard reg. hams, 14/16 lbs., plain	.28½ @29½
Picnics, 4/8 lbs., short shank, plain	.21 @22
Picnics, 4/8 lbs., long shank, plain	.20½ @21½
Fancy bacon, 6/8 lbs., plain	.25½ @26½
Standard bacon, 6/8 lbs., plain	.25½ @26
No. 1 beef sets, smoked	
Insides, 8/12 lbs.	.48 @49
Outsides, 6/9 lbs.	.46 @47
Knuckles, 5/9 lbs.	.46 @47
Cooked hams, choice, skin on, fattened	.46
Cooked hams, choice, skinless, fattened	.50½
Cooked picnics, skin on, fattened	nominal
Cooked picnics, skinless, fattened	nominal

VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.	\$23.75
Lamb tongue, short cut, 200-lb. bbl.	22.25
Regular tripe, 200-lb. bbl.	25.50
Honeycomb tripe, 200-lb. bbl.	28.00
Pocket honeycomb tripe, 200-lb. bbl.	31.50

BARRELED PORK AND BEEF

Clear fat back pork:	
70-80 pieces	\$22.75
80-100 pieces	22.25
100-125 pieces	22.25
Clear plate pork, 25-35 pieces	21.00
Bean pork	25.00m
Brisket pork	32.00m
Plate beef	26.00
Extra plate beef	26.50

SAUSAGE MATERIALS

(Packed basis.)

Regular pork trimmings	.21
Special lean pork trimmings 85%	.31
Extra lean pork trimmings 95%	.33
Pork cheek meat (trimmed)	.18
Pork hearts	.12½ @13
Pork livers	.12½ @13
Native boneless bull meat (heavy)	.20½ @21
Boneless chucks	.21
Shank meat	.18 @18½
Beef trimmings	.13½
Dressed canners, 350 lbs. and up	.15
Dressed cutter cows, 400-500 lbs.	.15
Dr. bologna bulls, 600 lbs. and up	.16½ @16½
Tongues, No. 1 canner trim	.15

DOMESTIC SAUSAGE

(Quotations cover fancy grades.)

Pork sausage, in 1-lb. carton	.36½
Country style sausage, fresh in link	.32
Country style sausage, fresh in bulk	.30
Country style sausage, smoked	.37½
Frankfurters, in sheep casings	.31
Frankfurters, in hog casings	.31
Skinless frankfurters	.29
Bologna in beef bungs, choice	.25
Bologna in beef middles, choice	.26
Liver sausage in beef rounds	.21
Liver sausage in hog bungs	.23
Smoked liver sausage in hog bungs	.30½
Head cheese	.19½
New England luncheon specialty	.34½
Mixed luncheon specialty, choice	.26½
Tongue and blood	.27½
Blood sausage	.23½
Souse	.21
Polish sausage	.31

DRY SAUSAGE

Cervelat, choice, in hog bungs	.54
Thuringer	.29
Farmer	.41
Holsteiner	.41
B. C. salami, choice	.51
Milano, salami, choice, in hog bungs	.49
R. C. salami, new condition	.31
Frisches, choice, in hog middles	.54
Genoa style salami, choice	.60
Pepperoni	.48½
Mortadella, new condition	.28
Cappicola (cooked)	.51
Italian style hams	.45½

CURING MATERIALS

Nitrite of soda (Chgo. whse. stock).	Cwt.
In 400-lb. bbls., delivered	\$ 8.75
Salt peter, less than ton lots, f.o.b. N. Y.	8.00
Dbl. redned granulated	12.00
Small crystals	13.00
Medium crystals	14.00
Large crystals	14.00
Pure gran. nitrate of soda	4.00
Pure rid, powdered nitrate of soda, unquoted	
Salt, per ton, in minimum car of 80,000 lbs.	
only, f.o.b. Chicago, per ton:	
Granulated, kiln dried	9.70
Medium, kiln dried	12.70
Rock, bulk, 40 ton cars	8.80
Sugar—	
Raw, 96 basis, f.o.b. New Orleans	3.74
Standard gran., f.o.b. refiners (2%)	5.45
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%	5.10
Dextrose, in car lots, per cwt. (cotton)	4.77
in paper bags	4.72

SAUSAGE CASINGS

(P. O. B. Chicago)

(Prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 1½ to 1½ in., 180 pack	.20
Domestic rounds, over 1½ in., 140 pack	.38
Export rounds, wide, over 1½ in.	.48
Export rounds, medium, 1½ to 1½ in.	.12
Export rounds, narrow, 1½ in. or under	.28
No. 1 weasands	.08
No. 2 weasands	.06
No. 1 bungs	.13
No. 2 bungs	.12
Middles, medium, 1½ @2 in.	.50
Middles, select, wide, 2½ @2½ in.	.65
Middles, select, extra, 2½ @2½ in.	.90
Middles, select, extra, 2½ in. & up	1.35
Dried or salted bladders:	
12-15 in. wide, flat	1.10 @1.15
10-12 in. wide, flat	.75 @.85
8-10 in. wide, flat	.35
6-8 in. wide, flat	.25
Hog casings:	
Extra narrow, 29 mm. & dn.	2.30
Narrow, 29 @32 mm.	2.30
Narrow mediums, 32 @35 mm.	1.80
English, medium, 35 @38 mm.	1.65
Wide, 38 @43 mm.	1.55
Extra wide, 43 mm.	1.40
Export bungs	.23
Large prime bungs	.20
Medium prime bungs	.16
Small prime bungs	.10
Middles, per set	.20

SPICES

(Basis Chicago, original bbls., bags or bales.)

	Whole	Ground
Allspice, prime	.31	.34
Resifted	.32	.35
Chili pepper	.34	.34
Powder	.32	.32
Cloves, Amboyna	.36	.40
Zanzibar	.22½	.27½
Ginger, African	.51	.58
Mace, Fancy Banda	1.02	1.25
East Indies	.90	1.04
East & West Indies Blend	.92	.92
Mustard flour, fancy	.34	.34
No. 1	.22	.22
Nutmeg, fancy Banda	.45	.51
East Indies	.37	.44
East & West Indies Blend	.40	.40
Paprika, Spanish	.65	.65
Pepper Cayenne	.38	.38
Red No. 1	.31	.31
Black Malabar	.11	.15
Black Lampung	.9	.10½
Pepper, white Singapore	.15	.18½
Muntok	.15½	.19½
Packers	.15½	.15½

SEEDS AND HERBS

	Whole	Ground
Caraway seed	1.40	1.54
Coriander seed	.23	.27½
Coriander Morocco bleached	.19	.20
Coriander Morocco natural No. 1	.18	.20
Mustard seed, fancy yellow	.25	.25
American	.14	.14
Marjoram, French	1.00	1.10
Oregano	.12½	.16

(Continued on page 30.)

PURE VINEGARS

A. P. CALLAHAN & COMPANY

2407 SOUTH LA SALLE STREET

CHICAGO, ILL.

MARKET PRICES

New York

DRESSED BEEF

City Dressed

Choice, native, heavy	20	@21 1/4
Choice, native, light	21	@23 1/4
Native, common to fair	18	@20

Western Dressed Beef

Native steers, good, 600-800 lbs.	18 1/4	@20 1/4
Native choice yearlings, 400-600 lbs.	20 1/4	@21 1/4
Good to choice heifers	19	@20
Good to choice cows	16 1/4	@17
Common to fair cows	15 1/4	@16 1/4
Fresh bologna bulls	18	@18 1/4

BEEF CUTS

	Western	City
No. 1 ribs, prime	25 @26	25 @26
No. 2 ribs	22 @24	24 @25
No. 3 ribs	22 @23	21 @23
No. 1 loins, prime	26 @28	28 @30
No. 2 loins	25 @26	26 @28
No. 3 loins	22 @23	23 @25
No. 1 blinds and ribs	25 @26	23 @28
No. 2 blinds and ribs	23 @24	21 @23
No. 1 rounds	23 @24	20
No. 2 rounds	22 @23	19 @19 1/4
No. 3 rounds	20 @21	18 1/4
No. 1 chucks	21 @22	19 @22
No. 2 chucks	20 @21	18 @21
No. 3 chucks	18 @19	16 @19
Rolls, reg. 4/6 lbs. av.	25	@30
Rolls, reg. 6/8 lbs. av.	26	@32
Tenderloins, steers	35	@65
Tenderloins, cows	30	@40
Tenderloins, bulls	35	@45
Shoulder clods	24	@25

DRESSED VEAL

Good	23	@24
Medium	22	@23
Common	21	@22

DRESSED SHEEP AND LAMBS

Lambs, good to choice	22	@23
Lambs, good to medium	21	@22
Lambs, medium	19 1/4	@21
Sheep, good	10	@12
Sheep, medium	8	@10

DRESSED HOGS

Hogs, good and choice (110-140 lbs.)		
head on; leaf fat in	\$19.25	@19.50
Pigs, small lots (60-110 lbs.)		
head on; leaf fat in	20.50	

FRESH PORK CUTS

	Western	City
Pork loins, fresh, 10/12 lbs.	27 1/4 @28 1/4	
Shoulders, 10/12 lbs.	26 @27	
Butts, regular, 4/6 lbs.	30 @31	
Hams, regular, 10/12 lbs.	29 @30	
Hams, skinned, fresh, 10/12 lbs.	30 @31	
Picnics, fresh, 6/8 lbs.	25 @26	
Pork trimmings, 80/95% lean	36 1/4 @37	
Pork trimmings, regular, 50% lean	24 @25	
Spareribs, medium	18 1/4 @19 1/4	
Pork loins, fresh, 10/12 lbs.	28 @29	
Shoulders, 6/8 lbs. av.	25 @26	
Butts, regular, 1 1/2/3 lbs.	27 1/4 @28	
Hams, regular, fresh, 10/12 lbs.	29 1/4 @30	
Hams, skinned, fresh, 10/12 lbs.	29 1/4 @30	
Picnics, fresh, 4/6 lbs.	24 1/4 @25	
Pork trimmings, extra lean, 80/95% lean	35 @36	
Pork trimmings, regular, 50% lean	23 @24	
Spareribs, medium	20 @21	
Boston butts, 4/6 lbs.	31 @32	

COOKED HAMS

Cooked hams, choice, skin on, fattened	52	
Cooked hams, choice, skinless, fattened	52	

SMOKED MEATS

Regular hams, 8/10 lbs. av.	32	@33
Regular hams, 10/12 lbs. av.	32	@33
Regular hams, 12/14 lbs. av.	32	@33
Skinned hams, 10/12 lbs. av.	32 1/4 @33	
Skinned hams, 12/14 lbs. av.	31	@32
Skinned hams, 16/18 lbs. av.	31	@32
Skinned hams, 18/20 lbs. av.	31	@32
Picnics, 4/6 lbs. av.	28	@29 1/4
Picnics, 6/8 lbs. av.	27	@28
Bacon, boneless, western	29	@30
Bacon, boneless, city	28	@29
Beef tongue, light	22	@23
Beef tongue, heavy	30	@31

BUTCHERS' FAT

Shop fat	\$4.00	per cwt.
Breast fat	5.00	per cwt.
Edible suet	5.75	per cwt.
Inedible suet	5.50	per cwt.

GREEN CALFSKINS

	5-9 3/4	12 1/4	14	14-18	18 up
Prime No. 1 veals	23	3.30	3.35	3.40	3.70
Prime No. 2 veals	21	2.90	3.05	3.10	3.30
Buttermilk No. 1	18	2.70	2.85	2.90
Buttermilk No. 2	17	2.55	2.70	2.75
Branded grubby	12	1.75	1.90	1.95	2.00
Number 5	12	1.75	1.90	1.95	2.00

WHOLESALE DRESSED MEAT PRICES

Wholesale prices of western dressed meats, quoted by the U. S. Department of Agriculture, Agricultural Marketing Service, March 5, 1942:

	CHICAGO	BOSTON	NEW YORK	PHILA.
Fresh Beef:				
STEER, Choice:				
400-500 lbs. ¹	\$20.50@21.50			
500-600 lbs.	20.00@21.00		\$21.00@21.50	
600-700 lbs. ²	20.00@21.00	\$20.00@21.00	20.50@21.50	\$21.00@22.00
700-800 lbs. ²	20.00@21.00	19.50@20.50	20.00@21.00	20.00@21.00
STEER, Good:				
400-500 lbs. ¹	19.00@20.50			
500-600 lbs.	19.00@20.00		20.50@21.50	
600-700 lbs.	19.00@20.00	19.00@20.00	20.00@20.50	19.00@20.50
700-800 lbs. ²	18.50@19.50	19.00@19.50	19.00@20.00	19.00@20.00
STEER, Commercial:				
400-600 lbs. ¹	16.50@18.00		17.50@18.00	17.50@18.50
600-700 lbs. ²	17.00@18.00	18.00@19.00	18.00@19.00	18.00@19.00
STEER, Utility:				
400-600 lbs. ¹	15.50@16.50	17.00@18.00	16.50@17.50	
COW (All Weights):				
Commercial	15.50@16.00	16.50@17.50	16.50@17.00	
Utility	14.75@15.50	16.00@16.50	15.50@16.50	16.00@16.50
Cutter	14.25@14.50	15.50@16.00	15.00@15.50	15.50@16.00
Canner	13.25@13.50			
Fresh Veal and Calf:				
VEAL, Choice:				
80-130 lbs.	21.00@22.00	22.00@24.00	22.00@24.00	22.00@23.00
130-170 lbs.				
VEAL, Good:				
50-80 lbs.	18.00@19.00	19.00@21.00	19.00@21.00	19.00@21.00
80-130 lbs.	19.00@21.00	20.00@22.00	20.00@22.00	20.00@22.00
130-170 lbs.				
VEAL, Commercial:				
50-80 lbs.	16.00@17.00	18.00@19.00	18.00@19.00	17.00@19.00
80-130 lbs.	17.00@19.00	19.00@20.00	18.00@20.00	17.00@19.00
130-170 lbs.				
VEAL, Utility:				
All weights	15.00@16.00	16.50@18.00	16.00@18.00	16.00@17.00
Fresh Lamb and Mutton:				
LAMB, Choice:				
30-40 lbs.	20.00@21.00	21.50@22.50	21.50@22.50	21.50@22.00
40-45 lbs.	19.00@20.00	20.50@21.50	20.00@21.50	20.50@21.50
45-50 lbs.	18.00@19.00	19.50@20.50	19.00@20.00	19.00@20.50
50-60 lbs.	17.00@18.00	18.50@19.50	17.50@19.00	18.00@19.00
LAMB, Good:				
30-40 lbs.	19.00@20.00	20.50@21.50	20.00@21.50	20.00@21.00
40-45 lbs.	18.00@19.00	19.50@20.50	19.00@20.00	19.50@20.50
45-50 lbs.	17.00@18.00	18.50@19.50	18.00@19.00	18.00@19.00
50-60 lbs.	16.00@17.00	17.50@18.50	17.00@18.00	17.50@18.00
LAMB, Commercial:				
All weights	17.00@18.00	17.00@19.00	17.00@19.00	16.50@17.50
LAMB, Utility:				
All weights	16.00@17.00	16.00@18.00	16.00@18.00	16.00@16.50
MUTTON (Ewe), 70 lbs. down:				
Good	9.50@10.00	11.50@12.50	11.00@12.00	
Commercial	9.00@9.50	10.00@11.50	10.00@11.00	
Utility	8.50@9.00	8.50@10.00	8.50@10.00	
Fresh Pork Cuts:				
LOINS No. 1 (Bladeless Incl.):				
8-10 lbs.	26.00@27.00	30.00@31.00	26.50@28.00	27.00@28.00
10-12 lbs.	26.00@27.00	30.00@31.00	26.50@28.00	27.00@28.00
12-15 lbs.	25.00@25.50	29.00@30.00	25.50@27.00	26.00@27.00
16-22 lbs.	23.50@24.00			
SHOULDER, Skinned, N. Y. Style:				
8-12 lbs.	25.50@26.00		26.00@27.00	
BUTTS, Boston Style:				
4-8 lbs.	29.00@30.00		30.50@31.50	28.50@30.50
SPARE RIBS:				
Half sheets	17.00@18.00			
TRIMMINGS:				
Regular	21.00@21.50			

¹Includes heifer 300-450 lbs. and steer down to 300 lbs. at Chicago. ²Includes koshered beef sales at Chicago. ³Skin on at Chicago and New York; equivalent weights skin off at Boston and Philadelphia. ⁴Based on 50-100 lb. box sales to retailers.

All quotations in dollars per hundredweight. Beef, veal, lamb, and mutton prices apply to straight and calculated carcass bases.

FANCY MEATS

Fresh steer tongues, untrimmed, per lb.	17
Fresh steer tongues, l.c. trimmed, per lb.	30
Sweetbreads, beef, per lb.	25
Sweetbreads, veal, a pair	60
Beef kidneys, per lb.	11
Mutton kidneys, each	5
Livers, beef, per lb.	20
Ortalla, per lb.	18
Beef hanging tenders, per lb.	30
Lamb fries, a pair	12

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EXPERIMENTAL DRIED MUTTON

An experimental consignment of Australian dried mutton, intended as an emergency food supply, has been shipped to Great Britain, an Australian meat trade publication announced recently. The shipment followed meat-drying experiments at the Homebush abattoirs in Sydney, Australia. Meat treated by the new process is reported to resemble mincemeat.

Fair Tallow and Grease Trade at Ceiling Levels

NEW YORK, MARCH 4, 1942

TALLOW.—Fairly good business passed in tallow at New York during the week, with sales estimated at between 1 and 2 million lbs. Trade was at ceiling price levels and producers were still inclined to let go of the stuff; soapers were ready buyers at the maximums and continued in the market. At New York, edible tallow was quoted at 10.21c nominal; extra, 9.71¼c, and special, 9.57¼c.

STEARINE.—A ceiling price level of 10.54c for oleo stearine was established at New York and the market ruled quiet. It was reported that those who had recently made sales at 10¼c have refunded the difference between that price and the ceiling level.

OLEO OIL.—Demand was routine and the market steady at New York. Extra was quoted at 11½@12c; prime, 11¼@11¼c; lower grades, 11@11¼c.

GREASE OIL.—Demand continued fair at New York and the market was steady. No. 1 was quoted at 14¼c; No. 2, 14c; extra, 13c; extra No. 1, 14½c; winter strained, 15c; prime burning, 15½c, and prime inedible, 15¼c.

NEATSFOOT OIL.—Demand was fair and the market very steady at New York. Extra was quoted at 14¼c; No. 1, 14c; prime, 14¼c, and pure, 17¼c.

GREASES.—A limited volume of activity was reported in the New York market at ceiling price levels. Producers were well sold up and offerings were small. Consumers indicated they were ready to go along at the maximum prices. At New York, yellow and house was quoted at 9.29¼c; brown 9.09¼c, and choice white, 9.71¼c.

GOOD MOOS.—The American Dairy Association is tying in with meat. It plugs cheese with meat, evaporated milk with meat, butter with steak.

CHICAGO, MARCH 5, 1942

TALLOW.—The tallow market at Chicago this week was again a routine affair, with reasonably good production of most items moving in a moderate way at ceiling levels. The limited offerings were readily absorbed. On Monday, the market was firm for all grades; reported sales involved a few tanks of prime and special at ceiling levels. Trading continued in a routine way on Tuesday, with offerings moderate and scattered. A few tanks of prime were reported at ceiling, while on Wednesday sales again involved several tanks of prime at similar levels. Thursday's market was firm, and the following quotations prevailed: Edible and fancy, 9.85¼c; prime, 9.71¼c; special, 9.43¼c, and No. 1, 9.29¼c.

STEARINE.—The stearine market remained steady. Prime oleo was quoted 10¼c and yellow grease, 9¼@9½c.

OLEO OIL.—This market continued unchanged; extra, 13c; prime, 12¼c.

NEATSFOOT OIL.—Quotations were: Extra neatsfoot oil, 14¼c; No. 1, 14c; prime, 14¼c; pure, 18¼c, and cold test, 26c.

GREASE OIL.—Quotations were as follows: No. 1, 13¼c; No. 2, 13¼c; extra, 14¼c; extra No. 1, 14c; extra winter strained, 14¼c; prime burning, 15¼c; prime inedible, 15c, and special No. 1, 13¼c. Acidless tallow oil, 13¼c.

GREASES.—Routine trading at ceiling levels continued this week in greases at Chicago, with scattered offerings readily absorbed at these prices. Yellow grease moved Monday at ceiling level, while on Tuesday, reported sales included several tanks of white grease at ceiling price, Chicago. At midweek, there were ceiling level sales of white grease and 15-37 yellow grease, Chicago and Cincinnati. The firm situation continued on Thursday and prices were: Choice white, 9.71¼c; A-white, 9.57¼c; B-white, 9.43¼c; yellow, 9.15¼c, and brown, 8.74¼c.

BY-PRODUCTS MARKETS

(Quotations are basis Chicago, March 5)

Trading on a hand-to-mouth basis continued this week in the by-products markets at Chicago; this was particularly true in raw materials. The markets continued firm, with packinghouse feeds, animal hair and glue stocks moving in a routine way at ceiling levels. Limited trade was reported in feed tankage and cracklings.

Blood

	Unit
	Ammonia
Unground, loose	\$5.05 @ 5.75

Digester Feed Tankage Materials

Unground, 11 to 12% amm., loose	\$5.75 @ 5.85
Unground, 6 to 10% choice quality	6.00m
Liquid stick	2.50

Packinghouse Feeds

	Carlots, Per ton
60% digester tankage	\$30.00
50% meat and bone scraps	75.00
Blood-meal	95.00
Special steam bone-meal	50.00

Bone Meals (Fertilizer Grades)

	Per ton
Steam, ground, 3 & 50	\$35.00 @ 37.50
Steam, ground, 2 & 26	35.00 @ 37.50

Fertilizer Materials

	Per ton
High grade tankage, ground	4.25m
10@11% ammonia	\$
Bone tankage, unground, per ton	30.00 @ 31.00
Hoof meal	4.25 @ 4.50

Dry Rendered Tankage

	Per unit
Hard pressed and expeller unground	
45 to 52% protein (low test)	1.27½
57 to 62% protein (high test)	1.22½ @ 1.25

Gelatine and Glue Stocks

	Per cwt.
Calf trimmings (limed)	\$1.00*
Hide trimmings (limed)90*
Sinews and pizzles (green, salted)	1.00*
Cattle jaws, skulls and knuckles	\$ 40.00m
Pig skin scraps and trim, per lb.	7 @ 7½

* Denotes ceiling price, f.o.b., shipping point.

Bones and Hoofs

	Per ton
Round shins, heavy	\$65.00 @ 75.00
light	65.00
Flat shins, heavy	60.00 @ 65.00
light	60.00
Blades, buttocks, shoulders & thighs	57.50 @ 60.00
Hoofs, white	55.00 @ 57.50
Hoofs, house run, assorted	37.50 @ 40.00
Junk bones	30.00 @ 31.00

Animal Hair

Winter coil dried, per ton	\$ 60.00
Summer coil dried, per ton	32.50 @ 35.00
Winter processed, black, lb.	8½ @ 9
Winter processed, gray, lb.	8
Cattle switches	4 @ 4½



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VITAMINS IN TANKAGE

The use of tankage, meat scraps or bone scraps in the manufacture of mixed feeds for stock feeding will insure a good supply of calcium and phosphorus, as well as high quality protein and vitamins of the B group, according to Dr. H. R. Kraybill, Director of the Department of Scientific Research, American Meat Institute. Dr. Kraybill spoke on "The Importance and Place of Mixed Feeds" at the School of Nutrition for feed dealers and manufacturers, held at the College of Agriculture of the University of Nebraska.

It was pointed out that the important deficiencies in home-grown feeds are the same substances in which the packer's tankage and meat and bone scraps are comparatively rich. While sheep and cattle may get the necessary vitamins in pasture or legume roughage, swine and poultry cannot. These products of the packer are rich in nicotinic acid or niacin, and riboflavin, two of the B-group vitamins that are needed by swine and poultry. There are also other members of the B-vitamin group in tankage and meat scrap.

FERTILIZER PRICES

BASIS NEW YORK DELIVERY

Ammoniums	
Ammonium sulphate, bulk, per ton, basis ex-vessel Atlantic ports.....	\$30.00
Blood, dried, 16% per unit.....	5.50
Unground fish scrap, dried 11½% ammonia, 10% B. P. L., f.o.b. fish factory.....	4.75 & 10c
Fish meal, foreign, 11½% ammonia, 10% B. P. L., c.i.f. spot.....	55.00
February shipment.....	55.00
Fish scrap, acidulated, 70% ammonia, 3% A. P. A., f.o.b. fish factories.....	2.75 & 10c
Soda nitrate, per net ton, bulk, ex-vessel Atlantic and Gulf ports.....	30.00
in 200-lb. bags.....	32.40
in 100-lb. bags.....	33.00
Fertilizer tankage, ground, 10% ammonia, 10% B. P. L., bulk.....	4.50 & 10c
Feeding tankage, unground, 10-12% ammonia, 15% B. P. L., bulk.....	5.50 & 10c
Phosphates	
Foreign bone meal, steamed, 3 and 50 bags, per ton, c.i.f.....	\$37.50
Bone meal, raw, 4½% and 50%, in bags, per ton, c.i.f.....	37.50
Superphosphate, bulk, f.o.b. Baltimore, per ton, 16% flat.....	10.10
Dry Rendered Tankage	
50/55% protein, unground.....	\$1.17½
60% protein, unground.....	1.17½

OLEOMARGARINE

F. O. B. CHICAGO

White domestic vegetable.....	19
White animal fat.....	15
Water churned pastry.....	17½
Milk churned pastry.....	18½
Vegetable type.....	15

VEGETABLE OILS

Crude cotton seed oil, in tanks, f.o.b. Valley points, prompt.....	12½
White deodorized, bbls., f.o.b. Chgo.....	16½
Yellow, deodorized.....	16½
Soap stock, 50% f.f.a., f.o.b. consuming points.....	3½
Soybean oil, in tanks, f.o.b. mills.....	11½
Corn oil, in tanks, f.o.b. mills.....	12½

FSCC PURCHASES

Purchases made by the Federal Surplus Commodities Corp. on March 6, consisted of 10,977,032 lbs. of lard, 645,000 lbs. of cured pork products, 6,120,192 lbs. of canned pork and 88,240 100-yd. bundles of hog casings.

Cotton Oil Market Dull but Firm Around Ceiling Levels

TRADE was limited and ceiling price levels were bid persistently in the cottonseed oil futures market at New York during the past week. Long oil came out very sparingly and it was difficult for shorts to cover or new buyers to take hold. The open interest in the market decreased to 446 lots, which was no great change from the previous week. Many holders still believe that ceiling price levels will have to be revised upward, but others contend that revision will not occur until the new crop season opens later this year.

The open interest in the futures market paid little or no attention to developments in Washington, war news, or to fluctuations in allied and outside markets. Lard was around ceiling price levels and hogs were strong at new four-year peaks. This encouraged holders of oil to maintain their relatively firm position.

There have been no tenders on March oil contracts thus far this month and a small open interest exists in the spot position. Cash oil demand continued rather quiet during the week and crude in the South was dull but holding at ceiling levels. Advices from the Southeast stated that cottonseed recently sold as high as \$67 per ton, a new season's top.

Estimates on February consumption of cottonseed oil are running from 215,000 to 250,000 bbls. compared with about 277,000 bbls. in January and approximately 299,000 bbls. in February, 1941. However, March distribution will probably be much larger than February.

There was little or no trade in crude cottonseed oil in the South. Prices were at the ceilings.

Refined oil trade in the east was small and routine, but demand for peanut oil continued good and offerings were very scarce.

Winter cottonseed oil in tanks at New York was around 15½c and in drums, 16½c; peanut oil in tanks sold at 17½c and was 17½c asked with drums quoted at 18½@18¾c. Corn oil in tanks was 14½c bid; soy bean oil in tanks, 13½c sellers and drums, 15c sellers. Sunflowerseed oil in tanks was 14½c and drums, 15½c.

Shortening prices were steady at New York and in the metropolitan area with regular shortening at 17c and hydrogenated at 18c.

COCONUT OIL.—Nominal.

CORN OIL.—Buyers were bidding 12½c, Chicago, for crude corn oil and found offerings scanty. At New York, refined corn oil in tanks was 14½c bid. Trade was kept down by continued light offerings.

SOYBEAN OIL.—Buyers were bidding 11½c, Decatur basis, but mills continued unwilling sellers.

PALM OIL.—The market was quiet. At New York, Nigre spot was quoted at 9.02c; Nigre in tanks ex-ship, 8.25c and plantation tanks ex-ship, 8.32c.

PEANUT OIL.—Southeast crude peanut oil was 13c bid. Offerings were scanty. Refined peanut oil at New York was strong with tanks selling at 17½c. Sellers now ask 17½c and drums are quoted at 18½@18¾c.

COTTONSEED OIL.—Valley and Southeast crude was quoted Thursday at 12½c bid and Texas, at common points, was 12½c bid.

Futures market transactions for the week ended Feb. 26, 1942, at New York:

THURSDAY, FEBRUARY 26, 1942

	—Range—		—Closing—	
	Sales	High	Low	Bid Asked
March	2	13.95 bid
April	13.95 nom
May	13.98 bid
June	13.98 nom
July	12	13.98	13.98	13.98 bid
August	13.98 nom
September	13.98 bid
October	13.98 bid

Sales, 14 contracts.

FRIDAY, FEBRUARY 27, 1942

March	5	13.95 bid
April	13.95 nom
May	4	13.98 bid
June	13.98 nom
July	13.98 bid
August	13.98 nom
September	5	13.98 bid
October	13.98 bid

Sales, 14 contracts.

SATURDAY, FEBRUARY 28, 1942

March	13.95 bid
April	13.95 nom
May	13.98 bid
June	13.98 nom
July	13.98 bid
August	13.98 nom
September	13.98 bid
October	13.98 bid

No sales.

MONDAY, MARCH 2, 1942

March	13.95 bid
April	13.95 nom
May	4	13.98	13.98	13.98 bid
June	13.98 nom
July	13.98 bid
August	13.98 nom
September	1	13.98	13.98	13.98 bid
October	13.98 bid

Sales, 5 contracts.

TUESDAY, MARCH 3, 1942

March	1	13.95	13.95	13.95 bid
April	13.95 nom
May	13.98 bid
June	13.98 nom
July	13.98 bid
August	13.98 nom
September	1	13.98	13.98	13.98 bid
October	13.98 bid

Sales, 2 contracts.

WEDNESDAY, MARCH 4, 1942

March	13.95 bid
April	13.95 nom
May	13.98 bid
June	13.98 nom
July	13.98 bid
August	13.98 nom
September	13.98 bid
October	13.98 bid

No sales.

THURSDAY, MARCH 5, 1942

March	13.95 bid
April	13.95 nom
May	13.98 bid
June	13.98 nom
July	13.98 bid
August	13.98 nom
September	13.98 bid
October	13.98 bid

(See later markets on page 36.)

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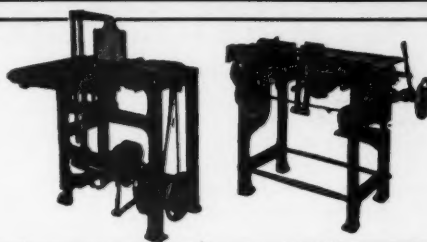
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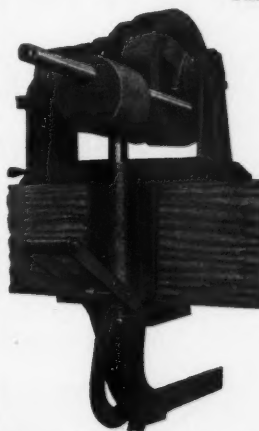
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HIDES AND SKINS

Chicago packers sell week's production of about 100,000 hides at ceiling prices—New York packers move Feb. hides same basis—One lot Feb. kips sold at maximum prices.

Chicago

PACKER HIDES.—There is a continued good demand for packer hides of all descriptions and trading got under way a little earlier than usual this week. Two of the local big packers distributed hides at mid-week, and the other two followed next day, with about a week's production, or probably around 100,000 hides involved in the movement. Ceiling prices were paid for all descriptions, as quoted in the price list (page 36).

The demand for leather is such that there appears at present to be no possibility of any softening of hide prices throughout the remainder of the winter season, but the hides available are being well distributed so that all tanners are enabled to keep operations at or near capacity.

Hide futures have been inactive during the week, with all contracts bid at the ceiling, 15.00c and no trading so far. Open interest remains at 68 lots, of which 52 are lodged in the March contract and will probably be liquidated

during the next few weeks, and 16 lots in June. Certificated stocks in Exchange warehouses on March 2nd had declined to 26,595 hides.

OUTSIDE SMALL PACKER.—There is a good inquiry for outside small packer all-weight native steers and cows at ceiling price of 15½c, selected, trimmed, and 14½c for brands, hides moving on a flat basis carrying a ceiling of a half-cent less. A number of sales have been reported on March production this basis, f.o.b. shipping points, and the more desirable productions are being kept sold ahead.

PACIFIC COAST.—A little trading developed at the end of last week in the Coast market, when about 4,000 Feb. hides were reported moving at maximum price, 13½c, flat, trimmed, for steers and cows, f.o.b. shipping point; no further business has been reported but this figure is available and there is the possibility of some quiet trading.

FOREIGN WET SALTED HIDES.—There was a light trade reported in the South American market this week at steady prices, with the possibility that more hides are moving under permits than have been coming to light recently. Argentine frigorifico standard steers last sold at 106 pesos, equal to

about 16½@16¾c, c.i.f. New York. Early this week 3,500 reject steers were reported at steady price, 100 pesos or about 15½c; 4,500 Nacional light steers, and 3,500 standard light steers sold at 110 pesos or about 16½c.

COUNTRY HIDES.—The only description of hides showing any laggard tendency is heavy country stock. Practically all trading in the country market has been on an all-weight basis for some time, and any moderately light stock, 50 lb. av. or under, is readily salable at 14c, flat, untrimmed, or 15c flat, trimmed, f.o.b. shipping points. Offerings of heavier average all-weights, 51-53 lb., are more plentiful now and some buyers show considerable resistance to paying the ceiling price for this class of stock; however, no sales have been reported as yet under the ceiling price. Tanner selections are quoted mostly in a nominal way. Trimmed heavy steers and cows are quoted around 13½c, flat; trimmed buff weights are salable at 15c, flat; trimmed extremes are nominal at 15c, flat, or 15½c selected, in the absence of offerings. Bulls are quoted 9½@10c, flat, trimmed; glues around 11½@12c, flat, trimmed, with top reported paid recently; all-weight branded hides quoted around 13½c, flat.

CALFSKINS.—At the end of last week, one packer moved a few closed packs of Jan.-Feb. calfskins at the ceiling prices, 27c for heavies and 23½c for lights under 9½ lb. Other packers apparently have their Feb. production

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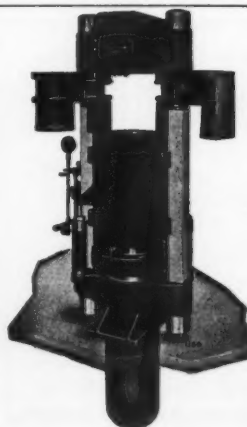
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intact but are sold up to the end of Jan., and a good demand exists; action is probable on Feb. calf shortly.

The Chgo. city calfskin market continues quotable at maximum prices, 8/10 lb. at 20½¢ and 10/15 lb. at 23¢; there is no accumulation and collectors are moving skins quietly as soon as available. Outside cities are salable at same prices. Country calf are quotable at 16c flat for 10 lb. and down, and 18c for 10/15 lb., f.o.b. shipping points. Chicago city light calf and deacons are salable at \$1.43, selected.

KIPSKINS.—Late this week, one packer moved 12,000 Feb. kipskins at ceiling prices, 20c for 15-30 lb. natives and 17½¢ for brands. There is a good demand this basis, but this is the first trading reported on Feb. production.

Chicago city kipskins are moving steadily at maximum prices, 18c for 15-30 lb. natives and 17c for brands; outside cities are salable same basis. Country kips can be sold at 16c, flat, f.o.b. shipping points.

The market on packer regular slunks is quotable at \$1.10 flat, and hairless at 55c, flat, last paid and reported available.

HORSEHIDES.—There is no decided change in horsehides; some houses talk the market a shade easier but good stock is reported moving within the ranges quoted, and a bit higher for an occasional choice lot. City renderers, with manes and tails, usually quoted \$7.15@7.35, selected, f.o.b. nearby ship-

ping points; trimmed renderers quoted \$6.85@7.00, del'd Chgo.; mixed city and country lots around \$6.40@6.50, Chgo.

SHEEPSKINS.—Packer shearlings are steady for the light production, moving mostly to tanners working on Government orders, but the release recently of the unsuitable clips is expected to afford some relief on civilian orders; market usually quoted \$1.75@1.80 for No. 1's, \$1.25@1.30 for No. 2's and 80@85c for No. 3's, some quoting 5c less on the No. 3's. Pickled skins are called steady at \$8.00@8.25 per doz. packer production, top price reported paid recently for better grade skins. Some trading is expected during the coming week on independent packer wool pelts from the larger mid-west packers; better yield of wool from current production is expected to be reflected in higher prices and market quoted nominally around \$3.75@3.87½ per cwt. liveweight basis. Outside small packer pelts usually top around \$3.10@3.15 each for the better class of offerings from current production, ranging lower to back dating take-off, although \$3.25 each has been reported paid.

New York

PACKER HIDES.—All the New York packers moved their Feb. production of hides this week at ceiling prices, with the movement well distributed through the week; native steers sold at 15½¢, butt brands 14½¢, Colorados 14c, all-weight cows at 15½¢, and native bulls 12c.

CALFSKINS.—The market remains strong on calfskins and the eastern packers and collectors are both moving skins as fast as available, distributing them among as many buyers as possible, at ceiling prices. Collector 3-4's are salable at \$1.15, 4-5's \$1.30, 5-7's \$1.65, 7-9's \$2.60, 9-12's \$3.55, 12/17 kips \$3.95, and 17 lbs. up \$4.35. Packer 3-4's are quotable at \$1.25, 4-5's \$1.40, 5-7's \$1.80, 7-9's \$2.80, 9-12's \$3.80, 12/17 kips \$4.20, and 17 lb. up \$4.60.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended February 28, 1942, were 5,916,000 lbs.; previous week 6,703,000 lbs.; same week last year 4,749,000 lbs.; Jan. 1 to date, 50,681,000 lbs.; corresponding period in 1941 receipts were 45,305,000 lbs.

Shipment of hides from Chicago for week ended February 28, 1942, were 3,472,000 lbs.; previous week 5,835,000 lbs.; same week last year, 5,264,000 lbs.; Jan. 1 to date, 48,512,000 lbs.; same period last year shipments were 43,589,000 lbs.

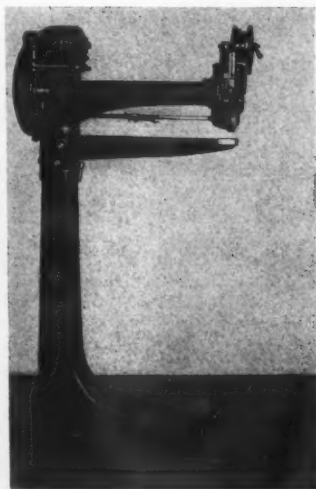
MAKING FRESH SAUSAGE

"Fresh Sausage" is one of the important chapters in the new book, "Sausage and Meat Specialties."

Readily Opened for Inspection Quickly Re-Sealed

More and more Packers are recognizing the advantages of shipping their products in the

BLISS WIRE-LOCK SEAL BOX



Bliss Heavy Duty Box Stitcher



Bliss Wire-Lock Seal Box

They find it easy to seal after filling. It is readily opened for inspection and re-sealed without damage to the box or contents.

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BLISS BOX STITCHER

Its Inspection Feature provides a convenient, practical container for shipping poultry and meat products—pilfer-proof before and after inspection. Its three-piece construction, with reinforced corners, makes the strongest, safest fibre container available.

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Boston, 185 Summer St.

Dallas, J. E. Carter
5241 Bonita Ave.

Philadelphia, 5th & Chestnut Sts.
Cincinnati, 3441 St. Johns Place

ST. LOUIS HOGS IN FEBRUARY

Receipts, weights and range of top prices for hogs at St. Louis National Stock Yards, Ill., for February, 1942, with comparisons, reported by H. L. Sparks & Co., were:

	Feb. 1942	Feb. 1941
Total receipts.....	221,910	229,778
Average weight, lbs.....	224	231
Top prices:		
Highest.....	\$ 13.40	\$ 8.20
Lowest.....	12.35	7.80
Average cost.....	12.54	7.65

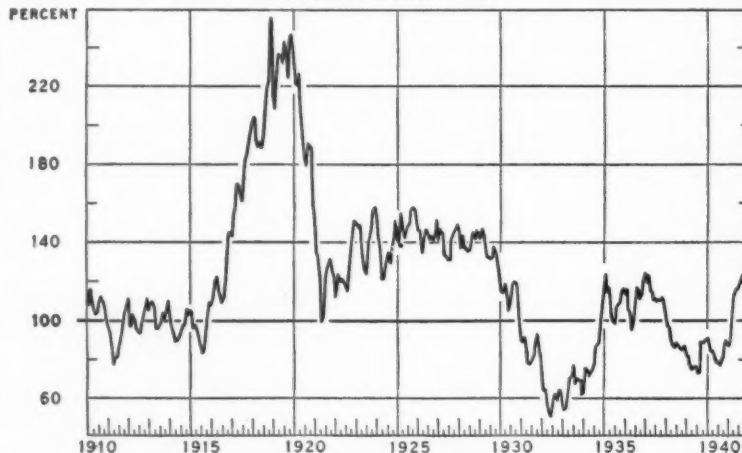
STOCKERS AND FEEDERS

Stocker and feeder movement of cattle and calves and feeding lambs into the seven Corn Belt states of Iowa, Minnesota, Indiana, Michigan, Wisconsin, Nebraska and Ohio for 1941 as compared with 1940:

	1941	1940
Cattle & calves.....	1,896,478	2,035,757
Sheep & lambs.....	3,208,166	3,330,112

WHOLESALE PRICES OF EIGHT DOMESTIC FATS AND OILS, 1910-1941

INDEX NUMBERS (1910=100)



*BUTTER, COTTONSEED OIL AND LINSEED OIL, NEW YORK; LARD, TALLOW (INEDIBLE), GREASE, OLEO OIL AND TALLOW (EDIBLE), CHICAGO

Prices of fats and oils probably will average higher in 1942 than in 1941, but advances are likely to be limited by control measures. Chart shows the trend of prices of butter, cottonseed oil and linseed oil, New York; lard, tallow (inedible), grease, oleo oil and tallow (edible), Chicago from 1910 through 1941. (Chart by U. S. Bureau of Agricultural Economics.)

WEEK'S CLOSING MARKETS

FRIDAY'S CLOSING

Provisions

Ceiling prices on lard futures were bid freely all day, but transactions were limited. Higher hog prices and new lard purchases by the government added further strength to the market tone. Provisions were quiet with light trade on green hams.

Cottonseed Oil

Valley and Southeast crude, 12½¢ bid; Texas, 12½¢ bid at common points.

Quotations on New York bleachable cottonseed oil, Friday close, were: Mar. 13.95 b; May 13.98 b; July 13.98 b; Sept. 13.98 b; 1 sale.

CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago for the week ended Mar. 6, 1942:

PACKER HIDES

	Week ended Mar. 6	Prev. week	Cor. week 1941
Hvy. nat. str.	@15½	@15½	@13
Hvy. Tex. str.	@14½	@14½	12½ @13
Hvy. butt brnd'd	@14½	@14½	12½ @13
str.	@14	@14	12 @12½
Hvy. Col. str.	@15	@15	13½ @14
Ex-light Tex.	@14½	@14½	12 @13
str.	@15½	@15½	12 @12
Brnd'd cows.	@15½	@15½	13 @14
Hvy. nat. cows.	@12	@12	8½ @9
Lt. nat. cows.	@11	@11	7½ @8
Nat. bulls.	@27	@27	24½ @27½
Brnd'd bulls.	@20	@20	@19
Kips, nat.	@17½	@17½	14 @14½
Kips, brnd'd.	@1.10	@1.10	75 @80
Slunks, reg.	@55	@55	@55
Slunks, bris.			

CITY AND OUTSIDE SMALL PACKERS

Nat. all-wts.	@15½	12½ @13
Branded	@14½	12 @12½
Nat. bulls.	@12	7½ @8
Brnd'd bulls.	@11	7 @7½
Calfskins	20½ @23	20½ @23½
Kips	@18	17 @17½
Slunks, reg.	@1.10	75 @80
Slunks, bris.	@55	@50

All packer and small packer hides and skins quoted on trimmed, selected basis, except all slunks quoted flat.

COUNTRY HIDES

Hvy. steers	13½ @13½	13½ @13½	8½ @9
Hvy. cows	13½ @13½	13½ @13½	8½ @9
Butts	@15	@15	11½ @12
Extremes	@15	@15	12½ @13
Bulls	9½ @10	9½ @10	6 @6½
Calfskins	16 @18	16 @18	13 @13½
Kipskins	@16	@16	13 @13½
Horsehides	6.40 @7.35	6.35 @7.50	5.25 @6.10

All country hides and skins quoted on fat basis.

SHEEPSKINS

Pkr. shearings	1.75 @1.80	1.75 @1.80	1.70 @1.75
Dry pelts	.24 @25	23½ @24	22 @23

EASTERN FERTILIZER MARKETS

New York, March 4, 1942

Most markets were quiet and material was selling at steady prices. Tankage sold at \$5.50 and 10¢ f.o.b. eastern shipping points and blood was offered at \$5.50 f.o.b. New York with buyers' views slightly under this. Cracklings sold at \$1.17½ f.o.b. New York and there is steady demand at this figure. South American material is scarce due to the inability of importers to secure ample freight space.



TABASCO STEEL WATER HEATERS

17 SIZES TO HEAT
130 to 700
GALLONS PER HOUR

50° temperature rise

In stock ready for Immediate Shipment these steel water heaters are amply strong for the higher pressures from city mains. Economical with fuel... easy to fire... no upkeep. For 6" rule with scale for outside diameter of pipes, write Dept. 95B-III

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KEWANE, ILLINOIS

SAVES because it's GREASEPROOF

Here's a rubber-tired wheel that positively will retain its firm, youthful figure over miles of greasy floors. It blocks not, neither does it swell and choke the caster yoke after contact with animal fats. Molded on a dependable Service Wheel core, it's your best bet for floor-protective, trouble-free trucking.



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Somerville Ave., Somerville (Boston), Mass.
Toronto, Canada: United Steel Corporation, Ltd., SCAT Co. Division

SERVICE
Meat Handling Units

Meat Board Educational Program Effective

The National Live Stock and Meat Board's program of education concerning meat's place in nutrition is receiving such a fine response that calls for the Board's booklets, charts, folders and other material dealing with this subject are breaking all records. The chief points being driven home by this educational process are the following:

1.—Meat supplies in a concentrated form the highest quality of protein, the element which ranks first as a body-builder. It is a "complete" protein containing all of the necessary amino acids.

2.—Meat is a rich source of phosphorus, which unites with calcium in the building of strong bones and healthy teeth. It also is necessary for cell building and for certain body processes.

3.—Meat ranks high in iron, which builds rich red blood and guards against nutritional anemia.

4.—Meat increases the energy value of the diet.

5.—Meat is the richest natural source of the B group of vitamins—thiamine, riboflavin, nicotinic acid, pyridoxine and pantothenic acid, outstanding in their importance to growth and health. Glandular meats supply vitamin A, liver being especially valuable.

6.—Meat is a richer source of more dietary essentials than any other food.

7.—Besides being a rich source of the necessary diet factors, meat possesses two factors necessary in planning the low-cost diet—palatability and satiety value. It "sticks to the ribs."

8.—Meat has an advantage over any other food in that it furnishes a wide variety of cuts at prices for every food budget.

9.—The less-demanded cuts make possible a daily use of meat among families on a minimum food budget.

With such information concerning the value of meat going to homemakers, civilian defense councils, home demonstration agents, nurses, dietitians, home management supervisors, hospitals, women's clubs, Red Cross chapters, and many other groups and individuals, the meat packer will be assured of a continued good reception for his products.

CARE IN HOG SCALDING

Careless work in hog scalding costs money. Read "PORK PACKING." The National Provisioner's handbook on operations in the pork plant.

New Trade Literature

Draft Problems (NL 951).—The what, where, how and why of furnace or boiler draft are explained in this new 20-page publication. Written by an engineering manager, the manual explains draft problems and the installation of draft gauges. It is well illustrated with photographs of various gauges, as well as drawings of some of the principles discussed in the manual.—Hays Corp.

Condensers and Coolers (NL 952).—This bulletin covers briefly the use of shell-type condensers and coolers as applied to various types of refrigeration service, ice manufacture and air conditioning. It is well illustrated with photographs showing different types of installations.—Worthington Pump & Machinery Corp.

Pork Cutting (NL 953).—Machinery and equipment for pork cutting and curing departments are illustrated and described in this 40-page catalog. Photographs depict pork cutting operations. Layouts for hog cutting departments of various capacities are included.—Allbright-Nell Co.

Vitamin Booklet (NL 954).—Booklet gives a short history of vitamin developments, furnishes a table of the principal vitamins and their beneficial effects and contains a chart of foods highest in vitamins. There are also tips on how to preserve vitamins in preparing foods.—Worcester Salt Co.

Air Conditioning (NL 959).—A condensed catalog covers air conditioning, refrigeration and space heating equipment manufactured by Carrier. The catalog is profusely illustrated and divided into sections describing self-contained weather-makers, equipment for summer and winter air conditioning, dehydration, refrigeration, low temperature air conditioning and industrial and commercial heating.—Carrier Corporation.

Grinders (NL 960).—Full details on the Buffalo line of meat grinders are presented in this attractive 20-page catalog. Each type of grinder made by the company is described and illustrated and specifications and shipping data are included. Features of the grinders' helical gear drive construction are pictured in a schematic drawing; Buffalo feed screws, trays and bearing construction are also illustrated. A long (but only partial) list of users is appended.—John E. Smith's Sons Co.

To obtain information on new trade literature mentioned in THE NATIONAL PROVISIONER, write:

(3-7-42)

Editor THE NATIONAL PROVISIONER:

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REFRIGERATION MAINTENANCE

"The refrigeration requirements of this nation's armed forces and of vital war industries make it imperative that all civilian users of commercial refrigeration try in every way to make their equipment last for the duration," states R. U. Berry, manager of the field engineering division of the General Electric air conditioning and commercial refrigeration department. The best way to do this, of course, is to prevent trouble before it starts.

Modern electric refrigeration equipment, like the automobile, is a fine piece of machinery. Just as few auto owners are capable of making adjustments and repairs on their own cars, few commercial refrigeration owners are equipped to perform their own maintenance. The wisest and most economical policy in the long run is to rely on a competent service organization for regular supervision. Most of these organizations offer maintenance contracts under which they will make periodic inspections, checking all parts of the equipment to prevent trouble before it has a chance to get started.

The cost of this type of maintenance service, says Mr. Berry, is a very small fraction of the cost of replacements or repairs, plus the business delays and losses occasioned by a single breakdown. Breakdowns due to carelessness or inadequate maintenance are not only bad business but represent a set-back

in our war effort. Whereas there is recognition of vital importance of refrigeration in the preservation of food for civilian use, and at present replacement parts of new units may be obtained in emergencies, there is no justification for needless replacement. This is a waste and uses critical materials needed for war work.

It is Mr. Berry's opinion that despite the present availability of replacements for essential food refrigeration in civilian use, the difficulties of getting such replacements will increase as the war continues. His organization is now engaged in aiding dealers and distributors to make this preventive maintenance service available on a broad basis throughout the nation.

PORK STAMP PLAN BUYING

Pork purchases under the stamp plan during February amounted to 10,576,000 lbs. valued at \$2,260,000, according to the U. S. Department of Agriculture. From July, 1941 through January, 1942, the Department estimates that 38,102,000 lbs. of pork was distributed through the food stamp program and 10,037,000 lbs. through the direct distribution program. Pork was removed from the stamp plan list of foods on March 1.

BUY U. S. DEFENSE BONDS

Canada to Allow Seasonal Variations in Lamb Prices

MONTREAL.—Removal of the price ceiling on spring and summer lamb and provision for seasonal increases and decreases in fresh and frozen lamb prices have been announced by the Wartime Prices and Trade Board of Canada. To assure orderly marketing in all seasons and to safeguard adequate production in 1942, the board recently passed the following rules:

1.—Maximum wholesale prices for frozen lamb carcasses could be upped 1c a lb. in January and a further ¼c a lb. each month from February to the month of June.

2.—Maximum wholesale prices for fresh lamb carcasses, commonly known as winter fed, may be increased by amounts not exceeding 4c a lb. This applies on lamb carcasses from January through the month of May.

3.—Retail prices may be increased to cover increases in prices paid by retailers. No retailer may charge a higher percentage mark-up on cost than he charged during the basic period of the previous year.

4.—Special spring and summer lamb marketed prior to August 15 is exempt from the price ceiling.

5.—On August 16 all prices must revert to the maximum established during basic period 1941.



MAKE THIS HANDY PORK ROLL OUT OF YOUR PORK SAUSAGE MEAT

CASING COST ONLY ½c PER LB.

Handy? You bet! Retailers need not weigh out the meat or use special containers. The housewife merely zips back the casing, cuts patties as wanted . . . no forming . . . then keeps what's left in the casing, fresh and free from ice-box odors. No wonder PORK ROLLS are replacing bulk sausage meat!

You gain these advantages for your product plus handsome printed trade-mark identification for only ½c per pound. ZIPP Casings are the only casings that retard spoilage because they "breathe" and allow gas to escape. Write today for samples . . . and inquire about ZIPP Casings for hard sausages.



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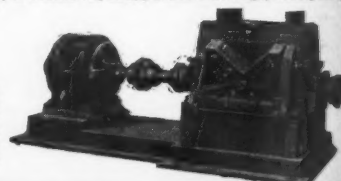
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Furnished in eight sizes from No. 15 with 18" discs and carrying 12 knives to No. 40 with 60" discs and carrying 36 knives. For detached drive or direct-connected. Used by packers in every large country to reduce fat, scrap, bones, cracklings, heads, offal, etc. at lowest operating cost and highest efficiency.

CAPACITIES UP TO 60,000 LBS. per hour!
No matter what your requirements, there's a DIAMOND hog installation to fill the bill. Capacity and economy are certain. ASK US for further information and prices. ADDRESS INQUIRIES TO DEPT. NP3.



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SAXAL a concentrated seasoning
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write or wire for free, generous working samples

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MARTIN A. SAXE H. E. ALTMAN

PLANT OPERATIONS

Ideas for Operating Men

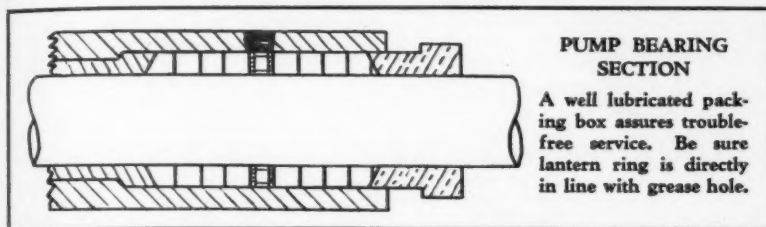
GOOD POINTERS ON PACKING THE PUMP

While every maintenance man has his own approved method of packing pumps, and has his pet tools for doing such jobs, the following discussion by a writer in *Viking Vacuum*, the quarterly house organ of the Viking Pump Co., may suggest new and different ways of accomplishing this task.

An ice pick with a metal handle is an efficient tool for removing old pack-

In repacking a pump, it is very important that sufficient packing be placed in the inner half of the stuffing box so that the lantern ring will remain under the grease hole. If this practice is not followed, the purpose of the ring is defeated and the packing will be insufficiently lubricated.

The lantern, when placed against the packing ring, makes an excellent guiding member to push the ring into place. This keeps the packing from twisting. The outer rings can be guided into



ing from a pump. The point should be bent back to an angle of approximately 20 degs. about 1 in. from the end. Several of these picks bent to different angles will prove very valuable.

Another tool which is almost as important as the ice pick is a small pencil flashlight which can be purchased at any dime store. This has an extension of translucent material about 4 in. long which is bent to insert into inconvenient places. The light follows the extension and shines out at the end. The extension will fit into most stuffing boxes and permits examination of the packing chamber and rings.

An old power hacksaw blade provided with a wooden handle is the best tool for cutting packing material into correct length for the stuffing boxes; it keeps its edge well and costs practically nothing. Many operators measure the first ring of packing by wrapping the end of the coil around the shaft and marking it with a knife. A ring is cut off and wrapped around the shaft again to determine whether it is the proper length. Remaining rings are then cut.

These rings should be placed in the stuffing box with care so that the ends are staggered to prevent leakage along the groove which is formed by coinciding ends. Each ring should be tamped into place before the next is started.

If the packing chamber has a lantern ring this must be removed before the inner packings can be reached. Two holes are drilled in the side of a Viking lantern ring by which the maintenance man can use the bent ice pick to pull it out. On larger size rings these holes are also tapped to enable the operator to screw a bolt into the ring for removal if necessary.

position with the packing gland.

When the stuffing box has been filled with enough packing, the gland should be tightened up and then backed off a trifle. Some leakage should be allowed during the breaking-in period as this tends to work-in the packing. If the packing is compressed too tightly it will tend to score the shaft and, in some cases, form a gummy deposit on the shaft. A pump should be watched during this breaking-in period to eliminate over-heating. Good lubrication will go a long way toward lengthening the life of any packing material.

Fluorescent Lamps Give More Light for Cutting

By substituting fluorescent lamps for incandescent units, lighting intensities can be multiplied from two to two and one-half times in many meat plant departments without spending more for electric current.

Inasmuch as a higher level of illumination is an asset at many points where exact and careful workmanship is required, numerous packers are turning to fluorescent lamps as aids in improving operating results.

Fluorescent lamps have recently been installed in the cutting room of a mid-western meat plant. The new fixtures are spaced on 5-foot centers over the cutting tables. The former lighting arrangement provided 8½-foot candles of illumination on the working area. The new lamps and fixtures give 16 to 18-foot candles of illumination in the same plane.

The same wattage is consumed in

lighting this room and the cost of lighting is the same as when incandescent lamps were used. The room is maintained at 55 degs. F.; no difficulty has been experienced with the lamps at this temperature. In addition to speeding up operations and improving the quality of workmanship, the higher intensity of illumination has had a favorable effect on employee morale. Considering all aspects the packer is well pleased with the installation.

CARBON TETRACHLORIDE HAZARDS

Most mechanics and maintenance men know that by spraying carbon tetrachloride on wet and shorted electrical devices, the moisture rapidly evaporates and the device becomes electrically operative. However, it is safe to say that not all of these men know it is unwise to use carbon tetrachloride in confined and unventilated places.

Like chloroform, it is a powerful anesthetic, as well as having other properties. When exposed to heat it decomposes into phosgene and other toxic gasses, the former a deadly gas in confined quarters. First aid to a worker overcome by carbon tetrachloride should be continued until all possible sources of relief have been exhausted or until proper medical attention is made available.

EFFICIENT BOX STACKING

Eight rules for efficient stacking and loading of corrugated shipping boxes are given by Hinde & Dauch Paper Co. as follows:

Clean space before loading or storing; estimate number of boxes that available space will hold; keep boxes stacked straight up and down; interlock or stagger boxes to prevent tipping; stack right side up; group boxes of similar size; load cars from end to center—tightly—and barricade and weatherstrip openings.

These points are illustrated and expanded in a new 14-page folder issued by the company as one of its packaging library series.

METAL TOPS SLIPPERY

The National Safety Council reports that a meat plant worker recently suffered a severe fall when he climbed on a metal-topped table to hang up a rubber hose used for spraying paraffin oil. It had been the employee's practice to hang the line on hooks attached to the ceiling so it would be out of the way. In this case his feet slipped off the end of the table and he fell to the floor, striking his back and head on the table edge.

After the accident happened, hooks were moved from the ceiling over the table to posts at the side of table.

LIVESTOCK MARKETS *Weekly Review*

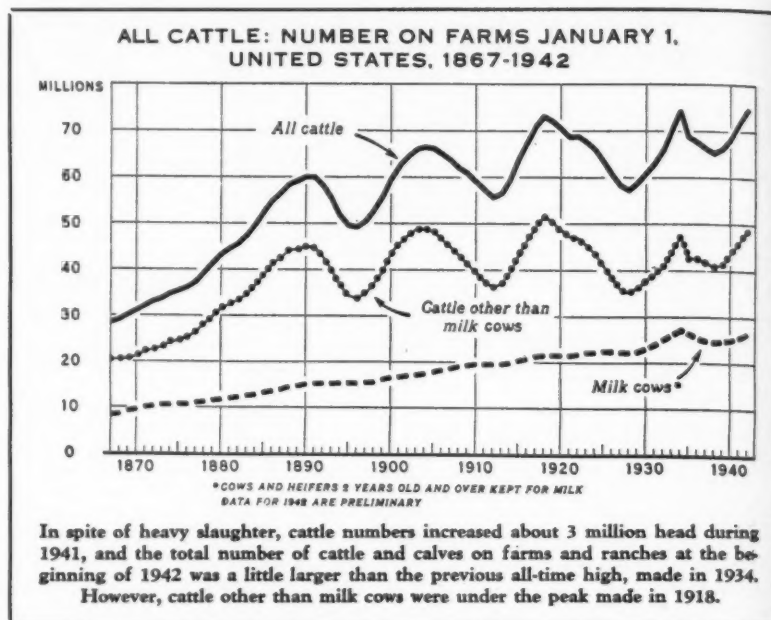
Livestock Prices to Hold Firm—U.S.D.A.

PRICE levels of all classes of livestock will continue on a firm basis, the Department of Agriculture predicted in the February issue of *The Livestock Situation*. With consumer demand expected to be the strongest in many years during 1942, some further advance in the general level of cattle prices may be expected. Hog prices will continue at relatively high levels during March and April, and lamb prices are not expected to decline much, if any, from current levels during the next few months.

With the number of cattle and calves on farms and ranches now the largest on record, a material increase in total marketings for slaughter in 1942 over 1941 appears likely. The percentage increase in cattle numbers during the year was greatest in western states, although numbers in many areas are still considerably below the pre-drouth 1934 level. Barring the recurrence of drouth conditions, the tendency to hold back breeding stock may continue another year or so in these states.

In several of the important cattle states east of the Missouri river, numbers did not increase greatly during 1941; and with the large expansion in hog production now under way, it is likely that many farmers in the eastern half of the United States now have about as many cattle as they care to handle. But even if cattle numbers should show a further marked increase in 1942, total marketings for slaughter could be substantially larger this year than in 1941.

The increase of about 6.3 million head of hogs on farms over a year earlier reflects chiefly the 18 per cent increase in the 1941 fall pig crop and the smaller proportion of the spring pig crop mar-



keted during the fall and early winter than was the case in 1940-41.

Hog Outlook Unchanged

The 1942 outlook for hogs has not changed greatly during the past few weeks, the report said. Marketings have fallen off sharply since mid-January, and the seasonal decrease in supplies from January through March and April will be much more pronounced than it was last year.

There has been a fairly large increase in sheep numbers during the past few years, particularly in the western states and Texas. If weather conditions are favorable this spring, the 1942 lamb crop may be larger than the record 1941 crop. The effect of these prospective

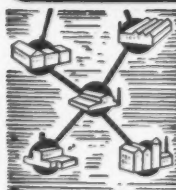
larger supplies on lamb prices is expected to be offset by the stronger consumer demand conditions this spring than last.

Local market prices of all livestock advanced from mid-December to mid-January, raising the index of prices received by farmers for meat animals in January to 166 per cent of the 1909-14 average. Cash farm income from the sale of meat animals in December, 1941 is preliminarily estimated at 367 million dollars, raising the total for the calendar year 1941 to about 3½ billion dollars. This is 37 per cent more than in 1940 and the largest annual total since 1918 and 1919, when farmers received a little more than 4 billion dollars from the sale of meat animals.



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CORN BELT DIRECT TRADING

(Reported by U. S. Department of Agriculture, Agricultural Marketing Service.)

Des Moines, Ia., March 5.—At the 19 concentration yards and 11 packing plants in Iowa and Minnesota, hog prices advanced 15 to 35c this week in spite of heavier receipts. Local packers were best buyers.

Hogs, good to choice:	
160-180 lb.	\$12.05@13.05
180-200 lb.	12.65@13.15
200-240 lb.	12.70@13.15
240-270 lb.	12.60@13.10
270-300 lb.	12.50@13.00
300-330 lb.	12.40@12.90
330-360 lb.	12.30@12.80

Sows:	
330 lbs. down	\$12.00@12.55
330-360 lb.	11.90@12.50
400-500 lb.	11.60@12.30

Receipts of hogs at Corn Belt markets for the week ended March 5:

	This week	Last week
Friday, Feb. 27	40,300	18,400
Saturday, Feb. 28	35,000	30,400
Monday, Mar. 3	28,000	21,400
Tuesday, Mar. 4	37,200	35,200
Wednesday, Mar. 5	45,100	41,300

RECEIPTS AT CHIEF CENTERS

Receipts for week ended Feb. 28:

At 20 markets:	Cattle	Hogs	Sheep
Week ended Feb. 28	202,000	396,000	273,000
Previous week	199,000	396,000	266,000
1941	174,000	408,000	258,000
1940	167,000	473,000	238,000
1939	156,000	315,000	258,000

At 11 markets:	Cattle	Hogs
Week ended Feb. 28	334,000	317,000
Previous week	317,000	317,000
1941	380,000	317,000
1940	411,000	317,000
1939	245,000	317,000

At 7 markets:	Cattle	Hogs	Sheep
Week ended Feb. 28	152,000	285,000	193,000
Previous week	143,000	273,000	186,000
1941	120,000	281,000	177,000
1940	116,000	345,000	153,000
1939	105,000	202,000	168,000

LIVESTOCK COST AND YIELD

Average cost, yield and weight of federally inspected kill in January:

	Jan. 1941	Dec. 1941	Jan. 1942
Average cost per 100 lbs.			
Cattle	\$ 8.57	\$ 9.72	\$10.14
Steers*	10.64	11.82	11.66
Calves	9.62	10.38	11.63
Hogs	7.67	10.55	11.13
Sheep and lambs	8.54	10.93	11.42
Average yields (per cent)			
Cattle	53.26	54.12	54.24
Calves	55.64	54.97	55.52
Hogs	75.18	75.77	75.56
Sheep and lambs	46.66	46.43	46.76
Average live weight lbs.			
Cattle	961.03	975.53	977.87
Steers*	992.17	1,021.47	1,028.39
Calves	101.38	106.96	105.85
Hogs	232.93	239.18	239.79
Sheep and lambs	92.66	90.59	93.57

*Also included in "cattle" data.

SOUTHEASTERN RECEIPTS

Receipts of livestock, as reported by the Agricultural Marketing Service, at seven southern packing plants located at Albany, Columbus, Moultrie, Thomasville, and Tifton, Ga.; Dothan, Ala.; Jacksonville, Fla., week ended Feb. 28:

	Cattle	Calves	Hogs
Week ended Feb. 28	2,324	411	16,957
Last week	2,244	380	17,418
Last year	2,425	440	16,318

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five leading western markets, Thursday, March 5, 1942, as reported by the U. S. Department of Agriculture, Agricultural Marketing Service:

Hogs (soft & oily not quoted): CHICAGO NAT. STK. YDS. OMAHA KANS. CITY ST. PAUL

BARROWS & GILTS:

Good choice:

120-140 lbs.	\$11.25@12.25	\$10.85@12.00			
140-160 lbs.	12.00@13.00	11.85@12.75		\$12.10@12.75	\$11.50@12.75
160-180 lbs.	12.50@13.25	12.60@13.25	\$12.35@12.85	12.60@13.05	12.40@13.10
180-200 lbs.	13.10@13.85	13.15@13.30	12.65@13.00	12.90@13.10	13.00@13.10
200-220 lbs.	13.15@13.40	13.15@13.30	12.85@13.00	13.00@13.10	13.00@13.10
220-240 lbs.	13.15@13.40	13.15@13.30	12.75@13.00	13.00@13.10	13.00@13.10
240-270 lbs.	13.15@13.35	12.85@13.25	12.75@12.85	12.90@13.10	13.00@13.10
270-300 lbs.	13.10@13.30	12.65@13.15	12.75@12.85	12.75@13.00	12.90@13.10
300-330 lbs.	13.05@13.20	12.60@12.80	12.65@12.80	12.65@12.85	12.85@13.00
330-360 lbs.	13.00@13.20	12.55@12.70	12.65@12.75	12.60@12.75	12.80@13.00

Medium:

160-220 lbs.	12.25@13.15	12.10@13.00	11.65@12.65	12.25@13.00	12.40@13.00
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SOWS:

Good and choice:

270-300 lbs.	12.85@13.00	12.65@12.75	12.40@12.50	12.50@12.65	12.50@12.60
300-330 lbs.	12.80@12.95	12.60@12.75	12.35@12.50	12.45@12.60	12.50@12.60
330-360 lbs.	12.75@12.90	12.50@12.70	12.35@12.50	12.40@12.60	12.50@12.60

Good:

360-400 lbs.	12.70@12.85	12.35@12.60	12.35@12.40	12.35@12.50	12.50@12.60
400-450 lbs.	12.50@12.75	12.25@12.45	12.25@12.40	12.45@12.50	12.50@12.60
450-500 lbs.	12.35@12.60	12.20@12.35	12.25@12.40	12.25@12.45	12.45@12.60

Medium:

250-500 lbs.	11.75@12.50	11.75@12.35	11.85@12.25	12.15@12.50	12.35@12.60
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PIGS (slaughter):

Med. & good, 90-120 lbs.	10.00@11.35	9.40@11.00			
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Slaughter Cattle, Vealers and Calves:

STEERS, choice:

750-900 lbs.	14.25@15.25	13.50@14.25	13.25@14.50	13.25@14.50	13.25@14.25
900-1100 lbs.	14.25@15.25	13.50@14.25	13.25@14.50	13.50@14.50	13.25@14.25
1100-1300 lbs.	14.25@15.25	13.50@14.25	13.00@14.50	13.25@14.50	13.00@14.25
1300-1500 lbs.	14.00@15.00	13.50@14.25	13.00@14.00	13.00@14.25	12.75@14.00

STEERS, good:

750-900 lbs.	12.25@14.25	12.00@13.50	11.50@13.25	11.50@13.25	11.50@13.25
900-1100 lbs.	12.25@14.25	12.00@13.50	11.50@13.25	11.75@13.50	11.50@13.25
1100-1300 lbs.	12.00@14.25	12.00@13.50	11.50@13.25	12.00@13.50	11.50@13.25
1300-1500 lbs.	12.00@14.25	12.00@13.50	11.50@13.00	12.00@13.25	11.50@13.00

STEERS, medium:

750-1100 lbs.	10.25@12.00	10.25@12.00	10.00@11.75	10.00@11.75	9.75@11.50
1100-1300 lbs.	10.25@12.00	10.25@12.00	10.00@11.50	10.50@12.00	9.75@11.50

STEERS, common:

750-1100 lbs.	8.75@10.25	9.00@10.25	8.50@10.00	9.00@10.50	8.25@ 9.75
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HEIFERS:

Choice, 750-900 lbs.	13.25@14.25	12.75@13.50	12.00@13.00	12.25@13.25	11.25@12.50
Good, 750-900 lbs.	11.25@13.25	11.25@12.75	10.25@12.00	10.75@12.25	9.75@10.25
Medium, 500-900 lbs.	8.50@11.25	9.25@10.25	9.25@10.25	9.00@11.00	9.25@10.75
Common, 500-900 lbs.	7.50@ 8.50	8.00@ 9.25	7.75@ 9.25	7.75@ 9.00	7.75@ 9.25

COWS, all weights:

Good	8.75@10.00	9.25@ 9.75	8.75@ 9.25	9.00@ 9.50	8.75@ 9.50
Medium	8.25@ 9.00	8.50@ 9.25	8.25@ 8.75	8.50@ 9.00	8.00@ 8.75
Cutter and common	6.75@ 8.25	7.50@ 8.50	6.75@ 8.25	6.75@ 8.50	6.75@ 8.00
Canner	5.25@ 6.75	6.00@ 7.50	5.50@ 6.75	5.50@ 6.75	6.00@ 6.75

BULLS (Ylgs. Excl.), all weights:

Beef, good	10.00@10.75	10.00@10.50	9.85@10.15	9.50@10.00	9.75@10.25
Sausage, good	10.00@10.40	9.75@10.25	9.85@10.15	9.50@ 9.85	9.75@10.25
Sausage, medium	9.00@10.00	8.50@ 9.75	9.00@ 9.85	8.50@ 9.50	9.00@ 9.75
Sausage, cutter and com.	8.00@ 9.00	7.75@ 9.00	7.75@ 9.00	7.25@ 8.50	7.50@ 9.00

VEALERS, all weights:

Good and choice	13.00@15.00	13.75@15.00	12.00@13.50	12.50@15.00	12.00@15.00
Common and medium	9.50@13.00	11.25@13.75	8.00@12.00	8.50@12.00	8.00@12.00
Cull	7.00@ 9.50	6.50@11.25	6.00@ 8.00	6.50@ 8.50	5.50@ 8.00

CALVES, 400 lbs. down:

Good and choice	10.00@11.25	9.50@11.50	9.00@11.50	10.00@12.00	9.00@11.00
Common and medium	8.00@10.00	7.50@ 9.50	7.50@ 9.00	7.50@10.00	7.50@ 9.00
Cull	7.00@ 8.00	6.00@ 7.50	5.50@ 7.50	6.50@ 7.50	5.50@ 7.50

Slaughter Lambs and Sheep:

LAMBS

Good and choice*	11.50@12.15	11.50@12.25	11.10@11.75	11.25@11.65	11.85@12.10
Medium and good*	10.50@11.35	10.25@11.50	10.00@11.00	10.00@11.00	11.00@11.50
Common	9.50@10.50	9.00@10.00	9.00@ 9.75	8.75@ 9.75	9.50@10.75

YLG. WETHERS:

Good and choice*				9.50@10.25	
Medium and good*				8.25@ 9.25	

EWES:

Good and choice	6.25@ 7.65	5.50@ 6.75	5.50@ 7.25	5.75@ 6.85	6.00@ 7.40
Common and medium	4.25@ 6.25	3.75@ 5.50	4.00@ 5.25	4.00@ 5.75	4.25@ 5.75

*Quotations based on animals of current seasonal market weights and wool growth. *Quotations on slaughter lambs and yearlings of good and choice and of medium and good grades, as combined, represent lots averaging within the top half of the good and the top half of the medium grades, respectively.

PACIFIC COAST LIVESTOCK

Receipts for 5 days ended February 27:

	Cattle	Calves	Hogs	Sheep
Los Angeles	5,291	919	2,217	2,668
San Francisco	750	30	2,600	3,400
Portland	2,200	170	2,935	1,400

CHICAGO PACKER PURCHASES

Purchases of livestock in Chicago by the principal packers for the three days of the week were reported as follows: 21,131 cattle, 2,435 calves, 34,925 hogs and 19,773 sheep.

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, February 28, 1942, as reported to The National Provisioner:

CHICAGO

Armour and Company, 4,329 hogs; Swift & Company, 3,870 hogs; Wilson & Co., 4,245 hogs; Western Packing Co., Inc., 1,468 hogs; Agar Packing Co., 6,046 hogs; Shippers, 14,027 hogs; Others, 28,855 hogs.

Total: 26,860 cattle; 4,156 calves; 62,840 hogs; 43,947 sheep.

KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	4,567	443	2,061	6,318
Cudahy Pkg. Co.	2,955	408	1,180	2,807
Swift & Company	2,219	455	1,573	6,254
Wilson & Co.	3,139	488	1,403	4,277
Ind. Pkg. Co.	350	...
Korblum Pkg. Co.	1,673
Others	3,659	257	2,200	8,108
Total	18,105	2,046	8,767	27,764

OMAHA

	Cattle and Calves	Hogs	Sheep
Armour and Company	5,701	6,353	9,006
Cudahy Pkg. Co.	4,422	5,231	7,079
Swift & Company	4,363	3,262	8,131
Wilson & Co.	2,174	3,540	2,528
Others	8,576

Cattle and calves: Eagle Pkg. Co., 17; Greater Omaha Pk., 114; Geo. Hoffman, 47; Kroger Pkg. Co., 563; Nebraska Beef Co., 689; Omaha Pkg. Co., 217; John Roth Pkg. Co., 125; So. Omaha Pk., 777; Lincoln Pkg. Co., 189.

Total: 19,378 cattle and calves, 24,962 hogs and 27,644 sheep.

EAST ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour and Company	3,537	1,397	4,397	1,617
Swift & Company	3,617	2,257	6,861	1,825
Hunter Pkg. Co.	1,517	30	6,442	290
Hell Pkg. Co.	2,526	...
Krey Pkg. Co.	2,081	...
Laclede Pkg. Co.	2,449	...
Sieloff Pkg. Co.	1,127	...
Shippers	1,615	4,707	17,399	4,679
Others	2,923	104	2,394	555
Total	13,209	8,495	45,676	8,975

ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift & Company	2,172	263	6,220	12,345
Armour and Company	2,964	315	5,480	4,760
Others	1,576	9	1,158	775
Total	6,712	587	12,858	17,880

Not including 391 cattle bought direct.

SIoux CITY

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	3,207	61	8,524	6,361
Armour and Company	3,547	55	9,364	4,128
Swift & Company	2,650	37	4,837	4,594
Others	294	14	48	...
Shippers	4,760	17	9,108	250
Total	14,558	204	31,881	15,333

OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	2,381	567	3,507	1,197
Wilson & Co.	2,501	381	3,496	1,019
Others	268	9	669	2

Total: 5,150 cattle, 957 calves, 7,672 hogs, 2,218 sheep. Not including 68 cattle, 90 calves and 1,230 hogs bought direct.

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	1,740	418	4,563	4,491
Wichita D. B. Co.	17
Dunn-Ostertag	94	...	103	...
Fred W. Doid	142	...	509	...
Sunflower Pkg. Co.	33	...	225	...
Pioneer Pkg. Co.	105
Excel Pkg. Co.	508
Others	2,357	...	559	314
Total	5,028	418	7,943	5,254

Not including 32 cattle, 1,984 hogs and 449 sheep bought direct.

FT. WORTH

	Cattle	Calves	Hogs	Sheep
Armour and Company	2,759	633	3,154	4,147
Swift & Company	2,004	427	2,586	4,112
Blue Bonnett Pkg. Co.	200	5	845	12
City Pkg. Co.	40	...	893	...
Rosenthal Pkg. Co.	26	4	38	1
Total	5,037	1,069	7,516	8,272

DENVER

	Cattle	Calves	Hogs	Sheep
Armour and Company	1,306	184	2,436	8,353
Swift & Company	1,243	97	3,077	8,225
Cudahy Pkg. Co.	1,058	38	2,101	1,169
Others	2,119	219	1,231	8,518
Total	5,726	538	8,845	26,265

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour and Company	4,242	3,593	14,363	4,188
Cudahy Pkg. Co.	758	2,385	...	3,965
M. Rifkin & Son	779	109
Swift & Company	6,913	4,593	20,785	10,254
United Pkg. Co.	433
Dakota Pkg. Co.	1,310	150
Others	3,825	837
Total	18,280	11,967	35,148	18,407

CINCINNATI

	Cattle	Calves	Hogs	Sheep
S. W. Gall's Sons	...	16	...	104
E. Kahn's Sons Co.	649	587	9,909	565
Lohrey Packing Co.	2	...	236	...
H. H. Meyer Pkg. Co.	14	...	3,781	...
J. Schlachter	89	78	...	11
J. & F. Schroth Pkg. Co.	15	...	3,187	...
J. F. Stegner Pkg. Co.	290	305
Shippers	140	...	2,675	...
Others	1,397	727	763	113
Total	2,586	1,703	20,481	793

Not including 1,097 cattle, 5,395 hogs and 529 sheep bought direct.

TOTAL PACKER PURCHASES

	Week ended Feb. 28	Prev. week	Cor. week, 1941
Cattle	140,629	134,443	126,839
Hogs	274,589	262,676	302,364
Sheep	202,732	179,654	163,041

Hogs at Highest March Prices Since Early '20's

The Lenten season has failed to weaken the live or dressed meat trade as it has in other years and costs of both cattle and hogs have moved to new high levels at the majority of market centers this week.

Hogs have been strong at all markets and prices closed within a few cents of the highest March levels since the early '20's. Interior Corn Belt trading points reported up to \$13.20 for butchers, while the best available at the New York market sold at \$13.35. Hogs at Chicago sold up to \$13.50 before the market softened a little, and the far West Coast—highest point in the country—reported up to \$14.25 paid at San Francisco.

There has been only one other occasion in the past 16 years when hog prices have been higher than at the present. That was in 1937, when supplies were very low and well below normal demand. On the other hand, prices are still only a fraction of what they were during World War I. During 1917, '18 and '19, top hogs on the Chicago market were under \$15 in only three months, and above \$20 in nine of the 36 months.

The extreme high of \$23.60 was paid in July, 1919, and was over \$10 per cwt. above the peak price at Chicago this week. Previous to the "war boom" in livestock prices which started in 1916, the former all-time high for hogs was \$11.20, paid in 1910, which was the first year that hogs had sold above \$10.

CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for the week ended February 28, 1942:

	Week Feb. 28	Previous week	Same week '41
Cured meats, lbs.	9,712,000	23,945,000	16,459,000
Fresh meats, lbs.	48,072,000	60,221,000	65,482,000
Lard, lbs.	8,218,000	9,790,000	6,894,000

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods.

RECEIPTS

	Cattle	Calves	Hogs	Sheep
Fri., Feb. 27	1,783	443	16,055	12,941
Sat., Feb. 28	213	4	5,771	2,933
Mon., March 2	13,059	872	19,806	13,388
Tues., March 3	7,731	1,773	21,155	10,329
Wed., March 4	10,166	770	21,648	5,386
Thurs., March 5	6,000	800	16,000	14,500

*Week's total: 36,956 cattle, 4,195 calves, 78,609 hogs, 43,006 sheep. Prev. week: 35,357 cattle, 4,012 calves, 73,218 hogs, 39,655 sheep. Year ago: 29,856 cattle, 3,804 calves, 65,177 hogs, 33,811 sheep. Two years ago: 33,512 cattle, 4,035 calves, 85,452 hogs, 40,678 sheep.

SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Fri., Feb. 27	417	17	1,904	3,619
Sat., Feb. 28	172	24	1,942	860
Mon., March 2	2,904	91	2,742	3,048
Tues., March 3	1,756	140	1,549	1,845
Wed., March 4	2,906	65	861	625
Thurs., March 5	2,000	100	2,000	2,000

Week's total: 9,566 cattle, 396 calves, 7,152 hogs, 7,518 sheep. Prev. week: 8,302 cattle, 299 calves, 12,051 hogs, 9,816 sheep. Year ago: 8,086 cattle, 228 calves, 4,609 hogs, 9,600 sheep. Two years ago: 9,233 cattle, 32 calves, 5,135 hogs, 11,961 sheep.

*Including 1,202 cattle, 144 calves, 25,133 hogs and 5,532 sheep direct to packers.

MARCH AND YEAR RECEIPTS

	March		Year	
	1942	1941	1942	1941
Cattle	36,956	26,061	369,598	320,555
Calves	4,195	2,702	38,267	36,070
Hogs	78,609	54,340	1,044,787	928,331
Sheep	43,606	27,943	412,489	399,000

†All receipts include directs.

WEEKLY AVERAGE PRICE OF LIVESTOCK

	Cattle	Calves	Hogs	Sheep	Lambs
Week ended Feb. 28	\$12.50	\$12.85	\$6.45	\$12.00	
Previous week	12.30	12.75	6.25	12.00	
1941	10.90	7.60	6.00	10.90	
1940	9.15	5.15	5.25	9.80	
1939	10.25	7.80	4.60	9.00	
1938	8.15	9.15	4.70	8.75	
1937	10.30	10.20	6.25	11.00	

Av. 1937-1941: \$9.75 cattle, \$8.00 calves, \$5.35 hogs, \$9.90 lambs.

HOG RECEIPTS, WEIGHTS AND PRICES

	No. Rec'd	Wt. lbs.	Prices Top	Av.
*Week ended Feb. 28	95,500	251	\$13.25	\$12.85
Previous week	84,159	255	13.25	12.75
1941	90,384	258	8.05	7.60
1940	113,727	247	5.60	5.15
1939	65,397	251	8.30	7.90
1938	58,771	247	9.80	9.15
1937	83,026	240	10.45	10.20

Av. 1937-1941: 82,300 hogs, 246 lbs., \$8.45 top, \$8.00 av.

*Receipts and average weight for week ending Feb. 28, 1942, estimated.

CHICAGO HOG PURCHASES

Supplies of hogs purchased by Chicago packers and shippers, week ended Thursday, Mar. 5:

	Week ended Mar. 5	Prev. week
Packers' purchases	53,662	44,203
Shippers' purchases	9,128	14,624
Total	62,790	58,827

SPRING LAMB CONDITIONS

Pasture conditions in the major early lamb producing areas of California are now uneven. Several days of strong north winds about two weeks ago resulted in rapid disappearance of soil moisture in the San Joaquin valley section, and scattered rains since have only partially relieved the condition. Nightly frosts have also retarded vegetable growth.

The present outlook in that section, accordingly, is for lighter-weight lambs at delivery time and a higher proportion of feeders than were in prospect three or four weeks ago. Forage growth in the Sacramento valley is also late, but there is ample soil moisture. With favorable weather conditions during the next few weeks, normal or near normal weight and flesh conditions would be possible at shipping time.

Sheep	
12,841	12,841
2,983	2,983
13,288	13,288
10,829	10,829
5,399	5,399
14,500	14,500

Sheep	
3,619	3,619
690	690
3,048	3,048
1,845	1,845
38,811	38,811
40,678	40,678

Sheep	
7,518	7,518
9,816	9,816
6,680	6,680
11,981	11,981

Year	
1941	1941
320,555	320,555
36,070	36,070
928,381	928,381
399,000	399,000

Veal	
12.00	12.00
12.25	12.25
12.50	12.50
12.75	12.75
13.00	13.00
13.25	13.25
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Prices	
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14.500	14.500

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 15 centers for the week ended February 28, 1942:

CATTLE	Week ended Feb. 28	Prev. week	Cor. week, 1941
Chicago	28,880	28,308	23,255
Kansas City	20,151	20,060	12,896
Omaha	20,068	18,701	16,088
East St. Louis	11,594	10,137	8,665
St. Joseph	7,393	6,889	5,197
St. Louis	9,998	8,568	6,039
Wichita	5,446	5,572	5,985
Philadelphia	2,043	1,903	1,791
Indianapolis	2,468	2,309	2,146
New York & Jersey City	8,658	6,986	8,883
Oklahoma City	6,293	5,748
Cincinnati	3,770	3,120	3,838
Denver	4,968	3,870	3,606
St. Paul	17,887	15,003	11,583
Milwaukee	3,962	3,205	2,138
Total	146,283	137,917	108,868

*Cattle and calves.

HOGS			
Chicago	85,643	87,973	90,494
Kansas City	28,528	33,188	22,532
Omaha	30,437	42,967	26,717
East St. Louis ¹	49,957	53,352	61,501
St. Joseph	11,858	10,789	12,463
St. Louis	24,837	21,641	25,054
Wichita	7,943	6,611	5,261
Philadelphia	15,939	14,910	16,946
Indianapolis	20,323	18,381	18,801
New York & Jersey City	37,162	45,378	40,757
Oklahoma City	8,902	7,960	9,000
Cincinnati	18,729	18,041	18,041
Denver	8,735	8,881	8,822
St. Paul	35,148	31,646	36,968
Milwaukee	8,435	8,336	9,586

CLASSIFIED ADVERTISEMENTS

Advertisements on this page, 10c per word per insertion, minimum charge \$2.00. Positions wanted, special rate 7c per word, minimum charge \$1.40. Count address or box number as four words. Headline 70c extra. 70c per line for listings.

Equipment for Sale

GOOD EQUIPMENT SUCH AS THIS IS SCARCE: ANDERSON RB OIL EXPELLER; 4-Anderson No. 1 Oil Expellers; 2-415 and 419 Lard Rolls; Dopp Kettles, all sizes, with and without agitators; Meat Mixers, Grinders, Silent Cutters; Vert. and Horiz. Tankage Dryers; Refrigeration Equipment and Power Plant Equipment; aluminum kettles; BFM 2500 25-ton Hydraulic Press. Inspect our stock at 335 Doremus Ave., Newark, N. J. Send us your inquiries. WE BUY FROM A SINGLE ITEM TO A COMPLETE PLANT. Consolidated Products Co., Inc., 14-19 Park Row, New York City.

Priced Right For Immediate Shipment

150-Ton Wolfe-Linde ICE MACHINES (Dersch-Gesswein & Neurt) cylinders 11 1/4 x 21 1/4" direct connected to Elec. Mch. Co. Synchronous 165 H.P. Motors, 220 V., Eng. Type 100 RPM, 362 Amp., P.F. 100% 40" with D.C. EXCITATION, P.F. 100%, 40 Amp.

COMPLETE with Chandeyson Motor Generator Set, 40 H.P., 3/60/220 V. 1740 RPM, 125 Volts, 160 Amp., on Iron Base.

Industrial Buildings Company
1909 So. Rockwell St. Chicago, Ill.

FOR SALE 2 iron cooking boxes, 8x5 1/4 x 23 1/4; 1 U. S. Slicer, Model G. C.; 1-150 h.p. H.R.T. Boiler, 150 lb. steam pressure with St. Louis Stoker. Sartorius Provision Company, 2732 Arsenal St., St. Louis, Mo.

Men Wanted

WANTED, SEVERAL BRANCH MANAGERS. National firm is looking for A-1 men. Age 23-42. Branch office experience in meats or produce of nature. Write, giving full details and snapshot. Starting salary open to \$3,000. BUSINESS MEN'S CLEARING HOUSE, 209 So. State St., Chicago, Ill.

WANTED GENERAL SUPERINTENDENT for small southern packing plant. Must have thorough knowledge and proven ability in all packinghouse operations from slaughtering to shipping department. State age, family status, complete past employment, minimum salary and references. W-791, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

Salesmen

Established manufacturer of quality cures, seasonings and other products has openings in various territories for energetic, full-time salesmen. Unlimited earning possibilities. Write full details. This is an exceptional opportunity. W-793, THE NATIONAL PROVISIONER, 300 Madison Ave., New York, N. Y.

YOUNG AGGRESSIVE Sausage maker for fast growing concern. Must be capable of manufacturing high grade Sausage. Unlimited opportunities for ambitious qualified person. W-794, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

THOROUGHLY EXPERIENCED, snappy Shipping Room Foreman. Capable of taking complete charge of all shipping, loading operations, with ability to handle personnel and get results. W-795, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

Men Wanted

WANTED All around slaughterhouse man and beef boner for small Eastern slaughterhouse. Year around work. A real proposition for a conscientious, capable worker. W-578, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

WANTED—Canning Manager capable of handling control of Canned Meat and Sausage Departments. Thorough knowledge of all processing essential. Normal growth of large, independent packer presents exceptional opportunity. W-570, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

Wanted

Two experienced men for a rendering plant located about 40 miles west of Chicago. One who understands Dry Rendering, one for skinning. Good wages for the right men. W-787, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

Superintendent

To take full charge of sausage kitchen, Federally inspected plant in the East. Must be thoroughly experienced in line and fully capable. Write fully: age, nationality, experience, salary expected. W-786, THE NATIONAL PROVISIONER, 300 Madison Ave., New York, N. Y.

EXPERIENCED MAN to supervise Sausage Kitchen for an independent manufacturer of Sausage and Smoked Meats in the Detroit Area. State age and Qualifications. W-797, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

EXPERIENCED SMOKER wanted by Sausage Manufacturer in Detroit. Give age and previous experience. W-798, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

Position Wanted

Salesman: A Real Plugger and Producer!!!

Salesman, thoroughly experienced; pork, beef and provisions. Has quite a large following in New York city. Not afraid of hard work. Can furnish excellent references. W-788, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

Position Wanted

Sausage foreman with 17 years' experience desires to make another connection. Can make all kinds of sausage, loaves, boiled and baked hams. Married, sober, industrious. Would like personal interview. Employed at present. W-788, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

Smoked Meat Foreman

POSITION WANTED by Smoked Meat foreman with several years' experience, able to take care of any size department. W-790, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

EXPERIENCED ALL AROUND SAUSAGE MAKER. All kinds. Middle aged, steady, reliable. Looking for place in small packing or sausage factory. Will go anywhere. Best references. W-538, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

Professional Services

Chemical & Bacteriological

Analyses by a reliable graduate chemist.

Jean E. Hanache'

82-03 165th Street, Jamaica, N. Y.

Canners Attention

Write us for prices on Boneless Beef and Pork Government specifications for canning purposes. Prompt or future shipments.

Hess Stephenson Company
141 West Jackson Blvd.
Chicago, Illinois

Sales to Canners

SPECIALIZING SALES TO CANNERS. C-ratio beef army specifications, Chili-Beef army specifications, Pork Trimmings, all other meats. Telegraph us your requirements. E. G. JAMES COMPANY, Board of Trade Bldg., Chicago, Ill.

Business Opportunities

Packers' Renderers Attention

Wanted house run cattle hoofs, horns, also underground or ground cracklings and tankage, prompt or future shipment. Prices obtainable will surprise you. W-782, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

FOR SALE WHOLESALE MEAT PLANT with good retail outlet, City Inspection. Located in Rocky Mountain District, heart of the Cattle Country with ample supply of all live stock available. Feed pens in connection. Equipment in good condition. Splendid opportunity in a good, going, long established business. Terms if necessary. W-789, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

FOR SALE. First class small packing plant, located in central Oklahoma. Capacity 150 cattle and 400 hogs per week. Now in operation and making a profit. Good reason for selling. Write W-790 THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

Equipment Wanted

HYDRAULIC TANKAGE press 250 or 500 tons. Advise make, price, age and condition. W-796, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

Position Wanted

PRACTICAL PACKING HOUSE General Manager is now open for any size plant. Tested executive and organizer. W-780, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

MANAGER OR SUPERINTENDENT desires connection with medium sized plant. Thoroughly qualified to take complete charge of operations. Handle labor efficiently, turn out quality products. Excellent references. W-781, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

AT EASTER TIME OR ANY TIME

you can satisfy your every stockinette need at WYNANTSKILL.

Ham, Beef, Sheep, Lamb, Bacon, Frank and Calf Bags are always quickly available in a wide variety of shapes, weights and sizes at lowest possible prices! APRIL 5TH is EASTER . . . send in your order today!

We also furnish Industrial Towels, Mops and Polishing Cloths

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Wm. P. McCarthy, 222 W. Adams St., Chicago, Ill. - Murphy Sales, 316 S. Winter St., Adrian, Mich. - T. W. Evans Cordage Co. Inc., 82 Maple St., Thorton, R. I. - J. Gros Jean, P. O. Box 307, Buffalo, N. Y. - C. M. Ardizzone, 31-17 36th St., Long Island City, N. Y. - Joseph W. Gates, 131 W. Oakdale Ave., Glendale, Pa. - C. H. Selby, 731 Bryant St., San Francisco, Calif. - R. G. Flaker, Warsaw, N. Y.

WYNANTSKILL MFG. CO. TROY N. Y.

For Better Manufactured
MEAT PRODUCTS
include



DAIRYLEA
DRIED SKIM MILK

Available in
Northeastern Territory only

DAIRYMEN'S LEAGUE CO-OP. ASSN. INC.
11 WEST 42nd ST., NEW YORK, N. Y.

THE E. KAHN'S SONS CO.

CINCINNATI, O.

"AMERICAN BEAUTY" HAMS AND BACON

Straight and Mixed Cars of Beef,
Veal, Lamb and Provisions

Represented by

NEW YORK	PHILADELPHIA	WASHINGTON	BOSTON
H. L. Woodruff	Earl McAdams	Clayton P. Lee	P. G. Gray Co.
437 W. 13th St.	38 N. Delaware Av.	1108 F. St. S. W.	148 State St.

BICZYJA

(Pronounced BE-CH-YA)

— AND —
PRONOUNCED

The finest Polish-Style
Ham on the market to-
day by hundreds of sat-
isfied Tobin customers!



THE TOBIN PACKING CO., INC.
FORT DODGE, IOWA



The Original Philadelphia Scrapple
by

John J. Felin & Co., Inc.

Pork Packers

"Glorified"

HAMS • BACON • LARD • DELICATESSEN

4142-60 Germantown Ave., Philadelphia, Pa.
New York Office: 402-10 West 14th St.

Rath's

from the Land O' Corn

BLACK HAWK HAMS AND BACON
PORK - BEEF - VEAL - LAMB

Straight and Mixed Cars of Packing House Products
THE RATH PACKING CO. WATERLOO, IOWA

Sayer & Company

195 Wilson Avenue INC. Brooklyn, N. Y.

Producers - Exporters - Importers

SAUSAGE CASINGS

Chicago	Cable Address	Melbourne
Buenos Aires	"Oegreyas"	Tientsin
London		Istanbul

★ ESSKAY ★

QUALITY

BEEF • BACON • SAUSAGE • LAMB
VEAL • SHORTENING • PORK • HAM
• VEGETABLE OIL •

— THE WM. SCHLUDERBERG - T. J. KURDLE CO. —
MAIN OFFICE - PLANT AND REFINERY

3800-4000 E. BALTIMORE ST.

WASHINGTON, D. C. 458-11th St., S. W.	BALTIMORE, MD. 713 CALLOW HILL ST.	RICHMOND, VA. 22 NORTH 17th ST.
NEW YORK, N. Y. 408 WEST 14th STREET	PHILADELPHIA, PA.	ROANOKE, VA. 317 E. Campbell Ave.

Wilmington Provision Company

TOWER BRAND MEATS
Slaughterers of Cattle, Hogs,
Lambs and Calves

U. S. GOVERNMENT INSPECTION
WILMINGTON DELAWARE

THE CUDAHY PACKING CO.

PRODUCERS, IMPORTERS AND EXPORTERS OF

Sausage Casings

221 NORTH LA SALLE STREET CHICAGO, U. S. A.

GET THE BEST

ALWAYS ASK FOR THE
"ORIGINAL"
"SELTZER BRAND"
LEBANON BOLOGNA

CLEAN
TASTY
WHOLE SOME



MFRD BY
PALMYRA BOLOGNA CO., INC.
PALMYRA, PENNA.

Vogt's

Liberty Bell Brand

Hams—Bacon—Sausages—Lard—Scrapple
F. G. VOGT & SONS, INC.—PHILADELPHIA, PA.

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Adler Co., The.....	31	Identification, Inc.....	38	Standard Oil Co.....	Third Cover
Afral Corp.....	24	Jackle, Frank R.....	40	Stange Co., Wm. J.....	24
American Can Co.....	8	Jourdan Process Cooker Co.....	26	Swift & Co.....	Fourth Cover
Armour and Company.....	10	Kahn's Sons Co., E.....	45	Tobin Packing Co.....	45
Armstrong Cork Co.....	6	Kennett-Murray & Co.....	40	Toledo Scale Co.....	25
Aula Company Inc.....	31	Kewanee Boiler Corp.....	36	U. S. Slicing Machine Co.....	16
Bemis Bro. Bag Co.....	19	Kold-Hold Mfg. Co.....	First Cover	Vogt, F. G., & Sons, Inc.....	45
Cahn, Inc., Fred C.....	31	Liquid Carbonic Corp., The.....	7	Wilmington Provision Co.....	45
Callahan & Co., A. P.....	29	Mayer, H. J. & Sons Co.....	34	Worcester Salt Co.....	3
Cincinnati Butchers' Supply Co.....	33	McMurray, L. H.....	40	Wynantskill Mfg. Co.....	44
Cork Import Corp.....	22	O'Connor, W. H.....	33		
Cudahy Packing Co.....	45	Oppenheimer Casing Co.....	34		
Dairymen's League Cooperative Assoc.....	44	Palmyra Bologna Co., Inc.....	45		
Dexter Folder Co.....	35	Paterson Parchment Paper Co.....	17		
Diamond Crystal Salt Co.....	9	Peters Machinery Corp.....	33		
Diamond Iron Works, Inc.....	38	Rath Packing Company.....	45		
Early & Moor, Inc.....	33	Sayer & Company.....	45		
Felin & Co., John J.....	45	Schludberg, Wm.-T. J. Kurdle Co.....	45		
French Oil Mill Machinery Co.....	34	Service Caster & Truck Co.....	36		
Griffith Laboratories, Inc.....	22	Smith Paper Co., H. P.....	5		
Ham Boiler Corporation.....	33	Smith's Sons, John E. Co.....	Second Cover		
Heekin Can Co.....	18	Specialty Mfrs. Sales Co.....	37		
Hormel & Co., Geo. A.....	46	Spicene Co. of America.....	38		
Hunter Packing Co.....	46				
Hygrade Food Products Corp.....	46				

The firms listed here are in partnership with you. The products and equipment they manufacture and the services they render are designed to help you do your work more efficiently, more economically and to help you make better products which you can merchandise more profitably. Their advertisements offer opportunities to you which you should not overlook.

While every precaution is taken to insure accuracy, we cannot guarantee against the possibility of a change or omission in this index

HONEY BRAND

Hams - Bacon
Dried Beef

HYGRADE'S

West Virginia Style
Cured Ham
Ready to Serve

HYGRADE'S

Frankfurters in
Natural Casings

HYGRADE'S

Beef - Veal
Lamb - Pork



**CONSULT US BEFORE
YOU BUY OR
SELL**

**Domestic and Foreign
Connections
Invited!**

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East St. Louis, Illinois

BEEF • VEAL • PORK • LAMB

HUNTERIZED SMOKED AND CANNED HAM

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William G. Joyce
Boston, Mass.

F. C. Rogers Co.
Philadelphia, Pa.



A. L. Thomas
Washington, D. C.
Local &
Western Shippers
Pittsburgh, Pa.

HORMEL

GOOD FOOD

**Main Office and Packing Plant
Austin, Minnesota**

To meet the present emergency

STANDARD OIL OFFERS

FLEET CONSERVATION SERVICE

To make trucks and parts last longer



Why not let a Standard Automotive Engineer answer your questions about this Fleet Conservation Service?

FOR SALESMEN'S CARS

If your fleet includes salesmen's cars or delivery units, that cannot be serviced at your own garage, urge your drivers to use the *Car Conservation Service* offered by Standard Oil dealers. Watch how this service at regular intervals cuts down maintenance and replacements.

● There may be some uncertainty about getting new trucks when they are needed, but there's no doubt about the safest policy to follow until you find out. Start getting every possible mile of life from the equipment you have—down to the smallest motor part.

What can you do that you aren't already doing in your regular maintenance program? Why not let a Standard Automotive Engineer help you answer that question?

These Engineers are trained and equipped to help you find hidden waste in fleet equipment. With their instruments for analyzing fleet engines, they can help you uncover the weak spots where trouble is likely to occur. They can help your shop men carry on a real "preventive maintenance" program. This service, plus the use of high quality products they recommend, may bring many unexpected savings.

Find out what a Standard Automotive Engineer does and how he might help you make your much needed equipment last longer. Just write Standard Oil Company (Indiana), 910 South Michigan Avenue, Chicago, Illinois. In Nebraska, write Standard Oil Company of Nebraska at Omaha.

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STANDARD OIL COMPANY (INDIANA)

AUTOMOTIVE ENGINEERING SERVICE

**LOWERS
MILEAGE
COSTS**

Finer Frankfurts every time with **Swift's Selected Pork and Sheep Casings**

UNIFORM WIDTHS!

Every Swift Casing is actually measured for diameter. You get identical widths every time.

NO WASTE!

Holes, tears, flaws, eliminated . . . faster stuffing, lower costs.

PEARLY WHITE

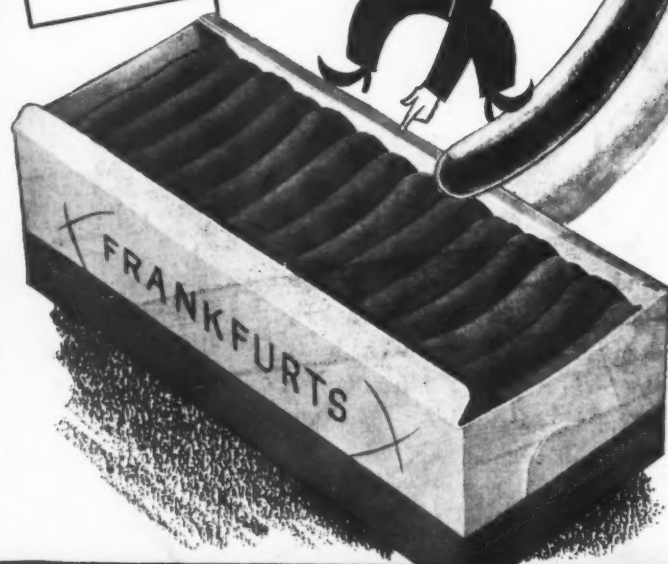
COLOR — the proof of perfect freshness, correct cleaning.

COMPLETE SMOKE PENETRATION!

The uniform porosity of natural casings allows the rich smoke fragrance to soak clear through.

SAUSAGE SALES APPEAL!

The appetizing appearance of natural casing frankfurts . . . plump, well-filled . . . with the natural texture, the rich color of truly good "franks".



**Frankfurts are juicy in natural casings—
 they're best in Swift's Selected Casings!**

For perfect freshness, Swift's Pork and Sheep Casings are handled under constant refrigeration. Scientific cleaning, close size measures, elimination of flaws—all these things help speed up manufacture, lower costs.

When your superior stuffing goes into superior casings— you have a product that's easier for retailers to sell, a product that wins profitable repeat sales.

Try Swift's Selected Pork and Sheep Casings. Ask your salesman or write Swift & Company, Casing Dept., Chicago.

SWIFT'S SELECTED *Natural* CASINGS

with
ings

COMPLETE
MOKE
RATION!

m porosity
casings which smoke
to soak
ough.

casings

Casings!

ings are hand
close size
speed up

or casings—
a product

Ask your
ot., Chicago

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